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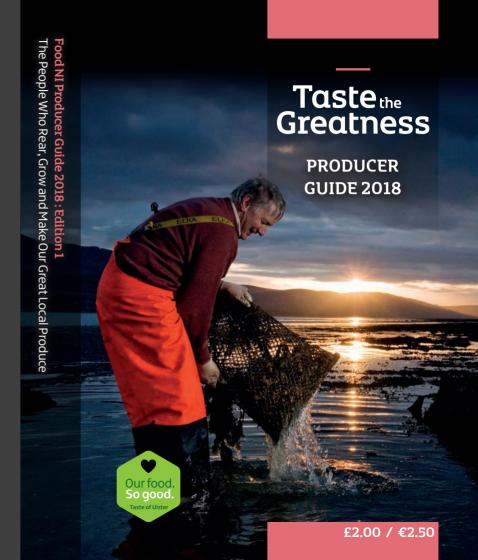
















# PRODUCER GUIDE 2018

# Who we are

Thanks for picking up this Guide. In case you're wondering who's behind it, let us tell you.

We are Food NI/Taste of Ulster. We're all about showcasing the finest food and drink from Northern Ireland. We promote the people who produce it and distribute it to shops and catering outlets. There are hundreds of them from the small artisan producers to the large-scale distributors.

We know that we have world-class ingredients- from the meat, milk and vegetables that come from our lush green fields, to the fish and shellfish from our coasts, lakes and rivers. Our breads come from a fine tradition of home-baking and love of sweet treats. Our orchards are producing awardwinning ciders and a globally-recognised craft drinks industry is growing. With one of the most secure food chains in the world, new agri-food companies start up every month to complement our global players.

Our producer members represent everyone from the small artisan to the large scale distributors. We have the full support of the Northern Ireland agri-food industry. Our board of directors include all the major stakeholders.

Our job now is to build on the legacy of the hugely successful Year of Food and Drink 2016 and the great year of communication and collaboration that was 2017. It is no longer a secret that our food and drink are world-class. We call our vision Taste the Greatness because Northern Ireland is a place of greatness especially its food, drink and culinary culture. We are working hard to drive marketing and communications activity. We are a strong networking resource hub and a source of expert food knowledge.





Events are an important part of what we do, from Balmoral Show's Food Pavilion to the Comber Early Food Festival. These are places where our members can have stalls to showcase what they do. We are also present at major shows on mainland GB in in the Republic of Ireland such as the BBC Good Food Shows, the Ploughing Championships and the Dingle Food Festival

We're constantly in touch with the media including top food writers, telling them about what are members are doing. We're in the papers, on TV and radio and of course, we're never done updating our website, Facebooking and Tweeting. The more people who see, read and hear about our great food and drink, the greater the awareness and ultimately the more business is done.

We care passionately about what we do, we believe in our food and we believe in the people who grow, rear, make and cook it. They care about its quality and provenance and we do too. Northern Ireland is a compelling food and drink destination. Let's Taste the Greatness.

Visit our website for more information www.nigoodfood.com

# Want to join? Have something to tell us?

Email info@nigoodfood.com

Twitter @Food\_NI



# Welcome to Northern Ireland!

2018 is the 10th birthday of Food NI. What has happened to the Northern Ireland food and drink scene in the past decade has been nothing short of transformative. It is now a compelling destination with a strong culinary culture. Heritage products and time-honoured places to eat and stay have been joined by a burgeoning number of new gastronomic experiences. It is a fertile place for food and drink success stories which are being told across the world.

Our chefs are enjoying the best stocked local larder ever and their talent has not gone unrecognised. Belfast restaurants OX and EIPIC have retained their Michelin stars for the third consecutive year. Bib Gourmands are held by James Street South Bar and Grill, Wine and Brine, the Old Schoolhouse Inn and Deane's at Queens. A host of other establishments are winners in the Restaurant Association of Ireland, Food and Wine and Georgina Campbell Awards with several listed in the Waitrose Good Food Guide.

Northern Ireland's reputation as a seedbed of culinary creativity was further cemented at the latest Great Taste Awards. Successes included Golden Forks for Hannan Meats' Sweet Cure Bacon Rack, Ispini Charcuterie's Rosemary and Thyme Bresaola and Abernethy Butter, while Tempted's Elderflower Cider and Hannan Meats Glenarm Salt-Aged Lamb Rump both made it into the list of the Top 50 Foods in the UK.

The Blas na hEireann 2017 Irish Food Awards saw some of our members take top prizes such as Burren Balsamics' Best Artisan Award for its Blackberry and Thyme Vinegar and Lacada Brewery's Best New Product for Devil's Washtub Ale.

Thyme and Co Bakery from Ballycastle won the Irish Wheaten category at the World Bread Awards in October 2017.

This year will see the 150th Balmoral Show. The Ulster Farmers Union will celebrate its centenary and there will be 175 candles on the White's Oats birthday cake. There are so many reasons to celebrate and so many more food and drink memories to make.

Taste the Greatness!

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# Food NI Members Hit **Great Taste High Notes**



"Congratulations also to fellow Food NI Members Tempted for their superb Elderflower Cider which has made it onto the Top 50 list along with Hannan's Salt Aged Lamb Rump from Glenarm. Abernethy Butter and Ispini Charcuterie deserve high praise for winning their categories in the face of such stiff competition."

Great Taste 3-star winners announced in August included a trio of classic products with a twist; Lough Neagh Fishermen's Co-operative Society's lightly brined and hot-smoked Smoked Lough Neagh Eel, which has a "perfect luscious texture, creamy flavour and sweetness"; a "salty, wonderful and magnificent" Sweet Cured Bacon Rack from Hannan Meats, with "sweet fat and skin that melts in the mouth, and a perfect cure"; and Tempted Cider Company's Tempted Irish Elderflower Cider, a light and fruity medium sweet "proper cider, with a "good balance" of distinct elderflower notes.

There were also 3 stars for Echlinville Estate's Single Estate Pot Still Gin, Erin Grove's Blackcurrant Preserve, Baronscourt Estate's Wild Sika Venison Loin, Ispini Charcuterie's Rosemary and Thyme Bresaola, Rooney Fish's Millbay Oysters and Hannan Meat's Glenarm Salt-Aged Lamp Rump.

In the two star category, Kennedy Bacon impressed with their Dry Cured Gammon Steak, Deli Lites' Seeded Ginger Cake Traybake, Thompson's Decaffeinated Tea, Tyndale Goat Kid's Shoulder and Tenderloin, Burren Balsamic's Blackberry and Thyme Infused Vinegar, Yellow Door's Potato Bread, Kettyle Irish Foods' Malt Pitt Beef Ribs, Hop Fed Bishop's Cape Steak and Hop Fed King Arthur Rib of Beef.

There were also 2 stars for En Place Foods' Apple and Elderflower and Blackberry and Hawthorn Ice Cream, Morelli's Pistachio Supreme and Caramelised Hazelnut Ice Cream, Carnbrooke's Salt-Aged Ribeye, Quail's Himalayan Salt-Aged Cote de Boeuf and Rack of Lamb, Knott's Bakery Rich Fruit Cake, Abernethy Butter Fudge, Buchanan's Dry-Aged Gammon, SD Bell's Lady Londonderry Tea, Yahi's House Granola, Mourne Mountains' Mourne Mist Pilsner, East Coast IPA and Big Rock Wheat Beer, Baronscourt Estate's Wild Sika Venison Burger and Venison French Rack, Suki Tea's Rooibos Vanilla, Ispini Charcuterie's Pimenton de la Vera Chorizo, Hannan Meats' Mighty Marbled Cote de Boeuf Steak and Rib Cap, Corndale Farm's Fennel Salami and Dale Farm's Fivemiletown Boilie Goats Cheese Barrel 70g



Muru's Sugar Spice Snaps biscuits won a star as did Ann's Pantry's Irish



"Out of 180 winning products, 143 were from Food NI members, which is an outstanding achievement" says Michele Shirlow

"Every week there are new contracts and new accolades for our members. Our strategy now is to spread the word even further with our Taste the Greatness campaign. Our products speak for themselves. Once tasted, often craved."

# Food NI Members sweep the board at Blas na hEireann Irish Food Awards

Food NI members took home clutches of awards from the Blas na hEireann Irish Food Awards in Dingle, Co. Kerry in September 2017.



Shane McArdle Award Burren Balsamics

Susie Hamilton Stubber from Burren Balsamics was named Best Artisan for her Blackberry and Thyme-infused vinegar. She also received Best in Armagh and the inaugural Shane McArdle Best in Ulster Award.

The Lacada Brewery Co-Op from Portrush in Antrim won the prestigious Best New Product prize and a Gold award for their Devil's Washtub Ale as well as Silver and Bronze for their Utopian and Whiskey Barrel Aged Stouts.

Claire Kelly from Passion Preserved won Gold for her Kasundi Pickle and picked up a E5000 bursary from Shelf Life magazine.

Corndale Farm's Alastair Crown came away with Gold for his fennel salami and Silver for chorizo. He was also named Best in Derry producer.

There were also Golds for Hannan Meats in Moira for Himalayan Salt—Aged Steak Striploin, Sauce Works' French Dressing, Crossgar, Erin Grove Preserves' Classic Lemon Curd, Enniskillen, Morelli's Luxury Strawberry Frozen Yoghurt, Portrush, White's Speedicook Oats' Aldi Kavanaghs Organic Porridge Oats, Tandragee, Armagh Cider Company's Spiced Apple Juice, Portadown and Silver for their Doyle's Autumn Berry Cider. Gold Awards were also given for Brambleberry Jam's Sea-Salted Caramel Sauce, Lisburn, Hercules Brewing Company's Yardsman Lager and Punjana Ltd's Thompson's Irish Breakfast Tea, Belfast

Moy Park's Dunnes Stores Smokey BBQ Chicken Drumsticks, Craigavon took home a Silver Award.

Long Meadow Cider from Portadown took Bronze for their Medium Cider as did their Blossom Burst blend.

"It is vital for our members to do business across the island of Ireland. The Blas na hEireann Awards are an excellent way of building profile and making vital connections. Northern Ireland's performance gets stronger every year which is further proof of the outstanding quality of our food and drink."



(Michele Shirlow, CEO, Food NI)

Ballyriff Buffalo Farm, Magherafelt gained a Silver award for its Buffalo Burgers. There were also Silvers for Clandeboye Estate for Aldi's Specially Selected Authentically Strained Greek Style Yoghurt with Mandarin and Lime.

There were Bronze Awards for Ballinteer Quail Farm Meat, Coleraine, Broighter Gold Rapeseed Oil, Limavady, Papas Mineral Company's Classic Peppermint Cordial, Bangor, Duvillaun Fine Foods' Sea Salt, Waringstown, Red Dog Artisan Foods' Spanish Lemon Infused Sea Salt, Kilkeel, Glastry Farm's Raspberry Ruffle Sorbet, Kircubbin and Genesis Crafty from Magherafelt's Super Valu and Centra Tea Brack.

Harnett's Oils were Best in Farmers Market for Down and Clandeboye Yoghurt won Best in Down.

Quinn's Gelato won Best in Tyrone and Kennedy Bacon won Best in Farmers Market for Tyrone. Armagh Cider Company won Best in Armagh. Cavanagh Free Range Eggs from Fermanagh won a Gold Chef's Larder Award. Springmount Farm Eggs took a Joint Silver Chef's Larder with Glenballyeamon Eggs. Carol's Stock Market and Ballinteer Quail Farm both won Chef's Choice Awards for their Chicken Stock and Quail Eggs.



Lacada best new product



John Best MBE – Cereal farmer (Chair)

Andrew Nethercott – Moy Park

Brian Irwin – Irwin's Bakery

Wesley Aston – Ulster Farmers' Union

Jason Hempton - Dale Farm

Howard Hastings OBE – Hastings Hotels

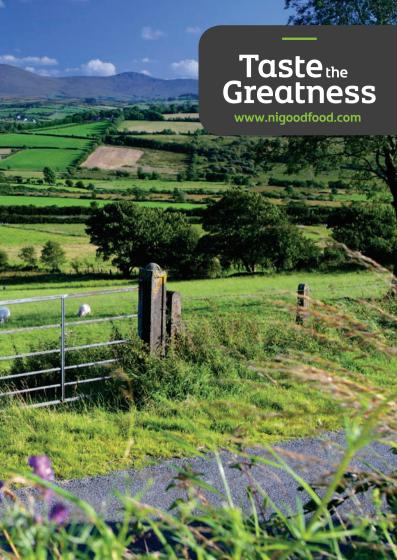
Joanne McKenna – James Street South

Colin McDonald – RUAS

Peter Hannan – Hannan Meats

Tony O'Neill OBE

Tracy Hamilton – Mash Direct





# **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 Brittanique, 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.



# Dale Farm Co-operative



#### WHAT THEY DO Shareholder co-operative

Dale Farm co-op is owned by over 1300 UK farmer members with a turnover in excess of £400 million per year and employing around 1200 people. 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 and distributing these to both domestic and over 40 export markets worldwide '

Dale Farm co-op 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 10 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 Ingredients - Supplier of dairy based food ingredients to domestic and export markets

Ash Manor Cheese - Grates, slices, dices and packs a range of convenience cheese products Fivemiletown Cheese - Speciality cheese maker

Dale Farm Lakeland - Manufactures consumer dairy products, including yogurts, desserts and cottage cheese

Rowan Glen - Manufactures consumer dairy products, including yogurts, probiotic drinks and desserts

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

Mullins Ice Cream - Manufactures ice cream products

Dale Farm co-op - Collects, tests, markets and delivers ex-farm milk

Dairy Herd Management - Provides herd recording and health management information United Feeds - Manufactured animal feeds and other farm inputs

Tankcare - Supplies and maintains on-farm milk storage tanks.

Visit us: Get in touch: 15 Dargan Road, Belfast, BT39LS

t: +44 (0)28 9037 2237

info@dalefarm.co.uk

w: www.dalefarm.co.uk

# Bread, Cereals and Flour







# **Amber Catering**



WHAT THEY DO Artisan baked goods and designer celebration cakes

Amber Catering and Cakes was set up after husband and wife team. Alan and Debbie Burns moved on from their successful cafe business in Antrim to concentrate on doing what they loved best...producing high quality speciality baked goods.

Their range of products are available at various food and craft fairs and markets throughout the country, and their cakes are available to order direct from their cake studio in Antrim. These cakes need to be ordered at least 4 weeks in advance due to the demand for them

PRODUCT LIST

Artisan breads, traybakes, scones, savoury goods, bespoke

celebration cakes for all occasions

HOW TO BUY

Various food and craft markets/events and directly from their

premises.

AWARDS

Great Taste Awards 2 star for Bacon and Cheese Wheaten Loaf. 1 star for Belfast Stout fruit cake, 1 star for Root Vegetable Cake

2016

Salon Culinaire 2014 Silver medal novelty cake and silver medal

decorated celebration cake

5 star Food Hygiene Rating.

Salon Culinaire 2016 Gold medal novelty cake and Silver medal

decorated celebration cake.

Great Taste Awards 2017 1 star for Guinness and Treacle

Wheaten

Alan Burns

Silver World Bread, Award for Bacon and Cheese Wheaten 2017

Sales Contact: Visit us:

Get in touch:

Unit 1, Antrim Enterprise Park, 58 Greystone Road, Antrim, BT411JZ

t: +44 (0)28 9446 9030

e: info@ambercateringandcakes.co.uk





# **Andrews Flour**





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

Established in 1722, Andrews Flour has since become the only independent flour mill in Northern Ireland. From their base in the heart of Belfast, Andrews produce a wide range of premium flours, including wholemeals, bread mixes and specialty flours.

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

Mortons Flour was established in 1835 when Robert Morton purchased an old distillery on the Galgorm Road in Ballymena. Andrews acquired the established Mortons Flour brand in January 1989 where it is now milled and packed at the mill on Percy Street, Belfast.

With over 295 years of experience and expertise combined with the additional advantage of the modern mill, this has ensured the continued success of the Andrews and Mortons flour brands over the years.

**HOW TO BUY** Supermarkets and wholesalers.

**PRODUCT RANGE** Mortons Plain (1.5kg & 3kg)

Mortons Self-Raising (1.5kg & 3kg) Mortons Coarse Wholemeal (1.5kg) Mortons Soda Bread Mix (1.5kg) Mortons Wheaten Bread Mix (1.5kg

Andrews Flour produces a vast range of strong, soft, wholemeal and specialty flours for the bakery industry. Get in touch for

further details.

Visit us: Belfast Mills, Percy Street, Belfast, BT13 2HW

Get in touch:

t: +44(0)2891322451
e: sales@andrewsflour.com
u: www.andrewsflour.com



# **Andrew Ingredients**



WHAT THEY DO Supplier of food and bakery ingredients and equipment

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 range.

**DELIVERY RADIUS** Ireland-wide

Visit us: Get in touch: 27 Ferguson Drive, Knockmore Hill Ind. Park, Lisburn, Co Antrim, BT28 2EX

t: +44 (0)28 9267 2525

e: sales@andrewingredients.co.uk
w: www.andrewingredients.co.uk



# **Ann's Pantry**



#### WHAT THEY DO Bakery products

There's potato bread and there's award-winning spelt and black pudding potato bread. Although they know how to do the classics VERY well indeed at this Larne bakery, Ann's Pantry is becoming increasingly known for its innovative bakes and makes with speciality flours and flavour combinations.

Ann's Pantry has had a surge in customers interested in their spelt range, a fantastic alternative grain with so many health benefits. Customers travel over 60 miles round trip just to get a batch.

As a local family business established in 1967 they pride themselves in sourcing ingredients and supporting local businesses.

**HOW TO BUY** At the bakery on Main Street in Larne Monday to Saturday, Larne

Market Yard every Wednesday, Fridays and Saturdays at St

George's Market, Belfast.

**PRODUCT RANGE** A wide variety of breads, cakes and all manner of sweet and

savoury bakes including their sausages rolls.

AWARDS 39 Great Taste Awards and 7 Tiptree World Bread Awards also

the BBC Good Food Show Best Bakery In Northern Ireland.

Visit us: Get in touch:





# Daily Bake



WHAT THEY DO Handmade prepared meals and convenience foods

Life can be hectic for most people these days. Finding time to cook healthy. nutritious and delicious food can be difficult which is where Daily Bake comes in. They make meals that are not only convenient but healthy. They use locally sourced ingredients for their extensive range which includes roast dinners, soups, pastas and pies as well as sides, desserts and sweet treats. They come in domestic and catering sizes.

Think Chicken Broth with a Spud, Irish Steak and Stout Stew, Creamy Fish Pie, Fresh Porridge and Apple Crumble. They welcome special orders from members of the public who can collect from their facility in Armagh. Party packs are especially popular for family get-togethers.

PRODUCT LIST

HOW TO BUY

Mains, Dinners, Take-Aways, Soup Pots, Pastas, Family Pastas, Pies, Oven-Baked Range, Sides, Tarts and Puddings, Buns and

Pastries.

In sizes from 250g to 2.4kg For full list please check the website.

Order direct online or by phone. In Supervalu, Spar, Centra, Vivo,

Mace, Dunnes Stores, Costcutter, Dobbies and various farm

shops.

**DELIVERY RADIUS** Ireland-wide

Visit us: Get in touch: 58d Hamiltonsbawn Road Industrial Estate, Armagh, BT60 1HW

t: +44(0)2837527451 e: info@dailvbake.com

w: www.dailybake.com



# French Village Bakery



#### WHAT THEY DO Wholesale Bakery

French Village are a bespoke bakery supplying high quality, hand-crafted bakery products to a network of hotels, cafes, restaurants and other food retailers throughout the greater Belfast area. They deliver freshly baked products 6 days a week.

If you don't see what you are looking for on their online product list, they can tailor make products for any of their customers, should that be making loaves bigger, baps smaller or producing a whole new product just for you. They also do an NI-wide outside catering service, using local ingredients to produce innovative menus.

After more than three decades in business, they know their stuff.

#### PRODUCT LIST

Speciality breads and rolls, cupcakes and muffins, Danish pastries, tray bakes and cookies, fresh cream pastries, desserts, tarts and gateaux, soda farls, potato bread and pancakes, scones, savoury products, afternoon tea pastries, finger and buffet food.

# Genesis Crafty



WHAT THEY DO Branded and own-label baked foods

Six brothers who are passionate about the craft of baking all work together running the McErlain business in Magherafelt. They grew up surrounded by flour, eggs, butter and yeast in the bakery founded by their parents Joe and Roberta in 1968. They're still knee-deep in the stuff. They make a vast range of hand-crafted award-winning bakes.

They stick to age-old recipes, traditional methods and high-quality ingredients for one reason-tastel Small batches keep the dough soft and moist. Working it by hand gives extra fluffiness. Hand-pressing their butter pastry into the baking trays keeps things light.

The bakery is a 24-7 operation. There is the Genesis Crafty range as well as own-label ranges for customers including Marks and Spencer, Waitrose and Sainsbury's. They employ 220 people with more being added to the payroll all the time.

**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)2879632465

e: jp.lyttle@genesiscrafty.com w: www.genesiscrafty.com





## Go Yeast



#### WHAT THEY DO Artisan breads

Go Yeast is a micro bakery based in a home kitchen in Donaghadee. Ken McNaull bakes both traditional breads using baker's yeast and sourdough-breads using wild yeasts.

He first developed a fascination with bread and bread making while at the Ballymaloe Cookery School and on a bread making course at the School of Artisan Food. Those courses inspired him to set up his own micro bakery, and lots of happy customers are very glad he did.

Ken is a member of the Real Bread Campaign whose aim is to encourage people to consume more locally produced bread, free from additives, enzymes, improvers or anything artificial. His best-selling bread is a Rosemary and Raisin sourdough. This is made with rosemary infused olive oil and golden raisins. Yum!

**HOW TO BUY** Comber Farmers Market and the Market at the Inns,

Newtownbreda. Check the Facebook page for other locations.

PRODUCT RANGE Plain, Fruit and Seeded Sourdoughs; Stoneground, Wholemeal,

Rye and Spelt Loaves; Croissants, Focaccia, Brioche and

Stromboli.

Sales Contact: Get in touch: Ken McNaull t: 078 4037 8175

e: qoyeast@live.com







### The Gluten-free Patisserie



#### WHAT THEY DO

They specialise in gluten free bread mixes for retail, available online via the website and in stores across NI and ROI. They also make bespoke special occasion cakes that are gluten free and on request can be made dairy and egg free.

More and more people are choosing to, or having to eat gluten-free these days, but Katrina Lynch sees no reason why those people should be denied delicious patisserie and breads.

She is a trained pastry chef whose aim is to provide great-value, great-quality products without the risk of cross-contamination.

What started as a cottage-industry has now grown into a thriving business. As well as supplying shops and selling at markets and events, Katrina also does classes in Gluten-Free Cooking and Baking. Check the website for details.

Being gluten-free doesn't have to mean giving up on your favourite treats.

PRODUCT LIST

Brown Soda bread mix, Potato Bread mix, Soda farl mix, Scone

mix and Focaccia mix.

HOW TO BUY

Online or in selected stores.

Sales Contact: Get in touch: Katrina Lynch t: 079 9907 5316

e: glutenfreepatisserie@outlook.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 hiscuits

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 Fuii.

Keep an eye out for Grahams in Tesco, Supervalu, Centra, Spar,

Co-op, Budgens in the UK.

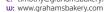
**DELIVERY RADIUS** Global.

Sales Contact: Visit us: Get in touch:

Tim Graham

6 Barronstown Road, Dromore, Co. Down, BT251NT

t: +44 (0)28 9269 2753 or 077 9090 7404 e: timothy@grahamsbakery.com







# The Heatherlea Bakeru



Breads, cakes, biscuits and traybakes

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

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

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

#### **DELIVERY RADIUS** NI

AWARDS All Great Taste

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

2012: Armagh Rolled Oat Crisp, 1 Gold Star

2011: Granola, 1 Gold Star

2011: Traditional Boiled Cake, 2 Gold Stars

2010: Soda Farl, 1 Gold Star

2009: Wheaten Bread, 2 Gold Stars

2007: Rich Fruit Loaf, 2 Gold Stars

Great Taste Award 2013 1 star Rich Butter Shortbread

Blas na hEireann 2014 Gold Award Armagh Rolled Oat Crisp N.I. Bakery of The Year 2013 N.I. Bakery of The Year 2014

Sales Contact: Paul Getty

Visit us: 94-96 Main Street, Bangor, BT20 4AG Get in touch: t: +44 (0)28 9145 3157

e: paul@theheatherlea.com

# Holmes Bakery

EST.1937

# HOLMES Bakery

WHAT THEY DO Bakery and Manufacturer

Holmes Bakery has been producing all manner of delicious bakes in Portadown since 1937. A cup of tea or coffee is just too wet without one of their crumbly, buttery biscuits. Think Chocolate Dipped Shortbread, Oatmeal and Caramel Fingers .

They haven't neglected the great Northern Ireland traybake. You may not have heard of Fifteens with their glace cherries, marshmallows and desiccated coconut, but once tried, always craved. We love our Rocky Roads and Golden Crispies too.

They do savoury stuff too. Who doesn't love chicken pies, mince pies and sausage rolls? Everything they make tastes home-made!

It's never too early to discuss Christmas with Holmes Bakery, in their range you will find all sizes of mince pies, pudding and gift boxes. Definitely something for everyone.

**HOW TO BUY** Direct from the Bakery, Spar, Asda, Costcutter, Applegreen,

various independent retailers and delis

DELIVERY RADIUS Currently supply NI, GB, ROI and UAE (Global)

AWARDS Great Taste 2016 1 star for Flakemeal Biscuits

Silver 2015 Blas na hEireann for Butter Shortbread

Great Taste 2017 1 star - The ultimate Christmas Pudding

Sales Contact: Visit us: Gillian Castles

Get in touch:

18 Diviny Drive, Craigavon, Co. Armagh BT63 5WE

t: 028 3835 1530

e: gillian@hungryhousefoods.com

w: www.holmesbakery.com

# Irwin's Bakery



WHAT THEY DO Bread, Wheaten, Soda and Pancakes

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

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

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

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

BRANDS Irwin's, Irwin's Nutty Krust, Rankin Selection, Howell's

Handmade.

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

HOW TO BUY
AWARDS

Across NI ROLand GB

Great Taste Awards: Rankin Selection Brown Soda Bread, Rankin Selection Irish Barm Brack with Cranberry & Cinnamon, Irwin's Belfast Bap.

Blas na hÉireann – Gold – Irish Barm Brack with Whiskey, Bronze

- Irish Batch, White Baps, Barm Brack.

Irish Quality Awards – Highly commended – White Baps,

Cinnamon & Raisin Soda Bread.

Visit us: Get in touch: The Food Park, Carne Industrial Estate, Portadown, Co. Armagh BT63 5WE

t: +44(0)2838332421

e: info@irwinsbakery.com

w: www.irwinsbakery.com





# Kitchen Bakes



WHAT THEY DO Wholesale Bakery

Kitchen Bakes is a family-run, wholesale bakery providing convenience stores, cafes and restaurants throughout Ireland. Based in Portadown, they have been baking for more than 30 years. Product range includes frozen flavoured tarts, crumbles and sausage rolls for bake off and fresh traybakes, cakes and pastries. They use their own recipes and hand-finish every product. Their product lines are constantly updated with innovative ideas.

They say it's this attention to detail, at every step of the process, which has made them one of Ireland's most trusted baking companies for food retailers.

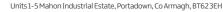
Open Monday-Thursday 9am-5pm, Friday 9am - 1pm

**PRODUCT LIST** Sausage rolls, savoury pies, fruit tarts, cakes, traybakes,

pastries and biscuits.

**DELIVERY RADIUS** Ireland-wide

Visit us: Get in touch:









# Knott's Bakery



WHAT THEY DO Home Bakery

Knotts Bakery first opened in Newtownards in 1979. The craft bakery and coffee shop is right in the centre of town in a stunning 5000 square foot Victorian building. Business became so brisk they have since expanded to Holywood and more recently the Lisburn Road in Belfast

Nearly three decades in business means they have huge expertise. Everything is made fresh on the premises every day, by hand, and with great care. They use local ingredients where possible to make the highest quality, most wholesome, nutritious food.

So many, many people agree!

PRODUCT LIST

Pastries, cakes, breads, sausages rolls, lasagnes, casseroles, sandwich bar and more

Sales Contact: Visit us: Get in touch:

Andrew Getty

49 High Street, Newtownards, Co. Down

t: 028 9181 9098

e: andrewgetty@knottsbakery.com

w: www.knottsbakery.com





# 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, Ouiche Lorraine, Sundried Tomato Ouiche, Chicken

Balti Pie, Spinach and Ricotta Quiche, Smoked Salmon Quiche, Gourmet Sausage Roll, Cherry Tomato and Bacon Quiche, Goats Cheese 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 Great Taste 1 star 2017 for Berry Natas

Quiche Lorraine – Great Taste Awards 2015 Winner - 1 Star Sundried Tomato Quiche – Great Taste Awards 2015 Winner - 1

Star

Natas - Great Taste Awards 2015 Winner - 1 Star

Sales Contact: Visit us: Jose Andre

 Visit us:
 Unit 2c, Bluestone Business Park, Craigavon, BT65 5HU

 Get in touch:
 t: +44 (0)28 3832 3835 or 078 0821 5690

e: info@lartisanfoods.com
u: www.lartisanfoods.com

# Moditions Bakery (Gluten Free)



#### WHAT THEY DO Gluten-free Bakery and Jams

Moditions began as a journey of love when its founder Christine Shaw endeavoured to create great-tasting gluten-free bakes for her coeliac husband. Today, she owns a dedicated gluten-free bakery full of delicious products everyone can enjoy.

Maintaining the quality of their range is a big part of their company values. They don't outsource production, nor do they hold stock. All of their cakes are baked to order just for you, handmade by their team, using only the best quality ingredients. This demands careful planning, tiny turnaround times and a tight schedule to make sure their produce gets to you in the manner it (and you!) deserve.

The team also make their own jams to top and fill their cakes. We just adore that Jam and Coconut Sponge. Someone, put the kettle on. As they say at Moditions "Created with love, baked with a smile". You will smile when you eat them, too!

**PRODUCT LIST** Cakes, soda bread and a range of sweet and savoury baking

mixes. All items dedicated gluten free, with many dairy free and

vegan options also available

**HOW TO BUY** Tesco, Asda, and various independent stores via their

distributor SoulBia. Also available to buy direct at www.

moditions.com

**DELIVERY RADIUS** UK and Ireland

AWARDS 2014 Great Taste Gold Star for Coffee Cake, 2016 Great Taste

Gold Star for Jam & Coconut Cake, and SALSA Approved Supplier

Sales Contact: Christine Shaw

Visit us: Unit 46, Ballymena Business Centre, Fenaghy Road,

www.moditions.com

Galgorm, Ballymena, County Antrim BT421FL

**Get in touch:** t: +44 (0) 28 2556 7227 e: hello@moditions.com

## Our Daily Bread



WHAT THEY DO

Fresh Wheaten Loaves, Bake It Yourself Wheaten Bread and Soda Bread mixes, Wheaten Toasts,

This artisan bakery specialises in the iconic Wheaten Loaf -made to a recipe handed down through the generations. It has won a Gold Star from The Great Taste Awards in 2013 and 2014. The loaves are all made from the finest local ingredients. Andrews Mill being one of them, they have been milling in Belfast for nearly 300 years.. They have no additives or preservatives and are virtually fat free.

They sell both fresh loaves and bread mixes called Bake it Yourself. The idea for the mixes came when a friend asked them to send a loaf to America.

They knew it wouldn't be the freshest when it arrived so they started experimenting. They replaced the buttermilk with the dried buttermilk and then when thinking about the packaging they thought would make it easier for the end user to use the container it comes in to use for baking the loaf. The Bake It Yourself was born! You only need to add water and bake it in the tin it comes in.

They allow you to take all the credit and the house smells great! Fresh Wheaten or Soda whenever you want it. Their latest product is a Wheaten Toast, which are made by baking the wheaten in small loaves, slicing thinly and baking again, bringing out the nutty flavours of the wheaten, they are a perfect accompaniment with cheese, pates and dips or smoked salmon.

The any time, any place anywhere breads!

PRODUCT RANGE Fresh baked loaves, wheaten toasts, and Bake it Yourself Wheaten

and Soda Bread mixes

**HOW TO BUY** The Wheaten Loaves are available in County Down and Antrim. The Bake It Yourself Bread Mixes are being distributed throughtout NI by

Your Food Stories and further afield by Bite to Savour.

**DELIVERY RADIUS** NI, UK and they are looking for an RoI distributor.

1 Gold Star at the Great Taste Awards for the Wheaten Loaf in 2013 AWARDS

> and 2014 Melanie Gilfillan

Sales Contact: Visit us: Get in touch:

3 Glenmachan Road, Belfast BT42NL

h 07879666444

e: ourdailywheatenbread@hotmail.com

w: www.ourdailywheatenbread.com









## Simple Delights



WHAT THEY DO Cupcakes, Cakes, Brownies, Traybakes

We think the name of this company is so apt. Cakes are a simple delight when they are as good as these. That said, they range from simple to very elaborate in shape and size. From mini-cupcakes to major celebration cakes, Caroline Hutchinson and her team are in demand.

They started selling at Victoria Square in Belfast at the Sunday market and they have since added bespoke orders to their repertoire. Everything is made in small batches, with local and organic ingredients.

Flavour combinations include the ever-popular Salted Caramel, Oreo, Chocolate and Peanut Butter, Raspberry Ripple, Red Velvet, Malteser and many more. Prices start at just 90p for a mini cupcake.

**PRODUCT LIST** Cupcakes, Celebration cakes, Brownies, Traybakes.

**HOW TO BUY** Victoria Square. Check their Facebook page for other places.

Sales Contact: Get in touch: Caroline Hutchinson t: 078 8574 1073

e: caroline@simpledelightsni.co.uk
w: www.simpledelightsni.co.uk



### Sprinkles and Crumbs



WHAT THEY DO Cake makers and decorators, sweet and savoury bakes, jams, chutney's and sauces

What would life be without cake? A lot less palatable, that's for sure. That's why we're delighted that Sprinkles and Crumbs make so many of them. They believe their cakes should taste as amazing as they look, so they use top notch ingredients, sourced locally where possible. They also make their own curds, jams and sauces to set their bakes apart from the rest.

They can do many of their bakes gluten-free, dairy-free or egg-free, Owners Jay and Jess are also members of the NI Crafting Collective. These Artisan bakers are just waiting to take your call. They are based in Bangor and can deliver for free within a five mile radius. For anything more than that, request a quote.

**PRODUCT LIST** Stacks of flavours from Honeycomb Smash to Bakewell and

everything in between.

HOW TO BUY St George's Market on Fridays, the Dock Market, Craft Fairs and

Festivals, Jumpin Java in Bangor. Online ordering.

Visit us: Get in touch: 11 Lineybrook Lane, Bangor, County Down, BT197ED

t: +44 (0)28 9107 3278

e: info@sprinklesandcrumbs.co.uk w: www.sprinklesandcrumbs.co.uk





### Tasty Wee Numbers Home Bakery



WHAT THEY DO

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

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

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

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

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

PRODUCT LIST

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

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 Kilcreggan Farm Carrickfergus, Café Krem Newry/Belfast, Indie Fude Comber, Linenhill Kitchen Deli Banbridge, Artisan Cookhouse

**DELIVERY RADIUS** 

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

Sales Contact:

Simon Guinn

2 Meadowvale, Ballynahinch, Co. Down, BT24 8PG

h 07703 638656

e: contact@tastyweenumbers.com



w: www.tastyweenumbers.com



### The Cookie Jar



#### Traditional home bakery WHAT THEY DO

The Herron family have owned the Cookie Jar in Newcastle since 1965. James Herron'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 Technoology.

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.

Gold Star in World Bread Awards for Wheaten Bread 2017

Wheaten Bread: 2 Star Great Taste Awards 2015.

Sales Contact: Visit us:

James Herron

Get in touch:

AWARDS

121 Main Street, Newcastle, Co. Down BT33 OAE

t: +44 (0)28 4372 2427

e: thecookiejar@btconnect.com u: www.famousforwheaten.com

### The Krazi Baker



WHAT THEY DO Griddle breads, pancakes, farls

Anything that can be baked on a griddle. 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.

Please contact Mark for upcoming baking classes.

Catch him every Sunday at the car boot sale on Belfast's Crumlin Road.

Folktown Market every Thursday, The Inns Market last Saturday of the month, Newtownards Market every Saturday.

AWARDS

Great Taste 1 stars for Shortbread Biscuits and Potato Apple Bread

Sales Contact: Visit us: Get in touch:

Mark Douglas

53 The Priory, Dromore, Co. Down BT25 1TP

t: +44(0)7753181065

e: mark.douglas009@gmail.com

w: www.krazibaker.co.uk twitter: @krazibaker



### 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 Mueslis.

#### **HOW TO BUY** AWARDS

Leading retailers throughout Ireland and UK.

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.

#### ACCREDITATIONS

BRC Grade A. Organic Soil Association, Kosher Certified

Sales Contact: Visit us: Get in touch:

t: +44(0)2838840592

Mark Gowdy

e: mark.gowdy@whitesoats.com 23 Scarva Road, Tandragee, Co. Armagh, BT622BZ

e: info@whitesoats.com facebook: / whitesoats instagram: whitesoats

u: www.whitesoats.com twitter: @whitesoats



### 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: Gary Dougan

The Yellow Door, 74 Woodhouse Street, Portadown BT621JL

t: 028 3834 5345 or 078 4134 7612 e: gary@yellowdoordeli.co.uk

w: www.yellowdoordeli.co.uk









### Carol's Stock Market



WHAT THEY DO Traditional, Natural Beef, Chicken and Vegetable stock

We all dream of cooking with proper stock every time we start a stew, a curry, gravy or a soup, but modern life means we are often just too busy. Thank goodness then for Carol Banahan who makes traditional beef, chicken and vegetable stocks for us to buy- from her aptly-named Stock Market.

Bones are simmered slowly together with locally-grown vegetables (where possible) and herbs to produce the most nutrient-dense foundation for so many meals. The beef that is used is from bones from grass fed native Irish cattle from Co. Antrim and the chicken is also locally sourced from Noone's poultry. These nutrient-rich super stocks have no preservatives, and are free from gluten, dairy, soy and added flavourings and colourings.

They come in handy pouches, ready to pour and are suitable for freezing, so you can "stock" up.

PRODUCT LIST Beef stock, Chicken Stock

**HOW TO BUY** Look at the website for latest stockists. Online ordering soon.

**DELIVERY RADIUS** Ireland-wide

Sales Contact: Visit us: Get in touch:



4 Petrie Way, Derry BT48 8PW

- t: 00 353 87 065 4468
- e: carolsstocks@gmail.com
  u: www.carolsstockmarket.com



## Cloughbane Farm Shop



#### WHAT THEY DO Handcrafted Ready Meals

Cloughbane Farm Shop run by the Robinson family is based in Pomeroy, Co. Tyrone. Established in 2004, they began creating traditional pies from their Farm House kitchen using recipes handed down through generations. Although they have since moved into a purpose built, BRC grade AA approved cookroom facility; their ethos of creating traditional family meals without compromising on quality has always remained at the heart of the business.

Cloughbane know that customers want a convenient yet wholesome meal for their family, and have provided the solution to this by making products just as you would make them at home; some of the award winning delights include; Chicken Ham & Leek Pie, Steak Onion & Mushroom Pie, Savoury Mince Pie, Lasagne, Cottage Pie and their famous Chicken & Broccoli Bake. Only the finest quality ingredients are chosen for their range of premium ready meal solutions and all the Beef, Pork and Poultry used is UK & Irish Farmed. Their cooks make everything from scratch, so they have complete control over what goes into their food meaning Cloughbane really is a "Taste You Can Trust".

#### HOW TO BUY

Their delicious range of cooked meals are available to purchase in stores across Northern Ireland, including Asda, Centra, Eurospar, Sainsbury's, Spar, Supervalu & Tesco; various outlets in the Republic of Ireland and in the UK.

#### **AWARDS**

To date Cloughbane have won a total of 13 Great Taste Awards
Outstanding Farming Business of the Year 2016 – NI Agricultural

Lorna Robinson- Woman in Agriculture – Farming Life & Danske Bank Awards 2016.

Best Artisan Producer – Ulster Grocer Marketing Awards 2016.

Best Brand - Ulster Grocer Awards 2015.

Sales Contact: Visit us: Get in touch: Lorna Robinson, Richard Robinson 160 Tanderagee Road, Pomeroy, BT70 3HS

t: +44 (0)28 8775 8246

e: info@cloughbanefarm.com

w: www.cloughbanefarm.com

## Country Kitchen



#### WHAT THEY DO

Coleslaws, side salads, soups, vegetable accompaniments, sauces, noodles, porridge and doughballs

Avondale Foods was established in 1965 by brothers Harry & Derek Geddis, who remain at the helm of the company in its sixth decade of trading. Today Avondale Foods is a leading manufacturer of coleslaw, supplying approximately 25% of retail packs of coles law in Great Britain. As well as prepared salads, they also manufacture a range of award winning vegetable accompaniments, fresh home to Country Kitchen soups and salads including Northern Ireland's best loved Vegetable Broth and coleslaws.

Celebrating 25 years since adopting the brand, Country Kitchen salads launched in May 2017. They have upgraded their recipes throughout the range which now include a single serve twin pack of their old favourites Coleslaw & Potato Salad, their new spicy Chipotle Coleslaw and delicious Pasta with Sundried Tomato and Feta Cheese Salad.

Over the past 5 years they have been delighted to have won several awards including 5 Great Taste Awards, 2 Blas na hEireann Irish Food Awards and a Irish Quality Food Award.

HOW TO BUY Asda NI, Cost Co, Dunnes Stores, Iceland, M&S, Musgrave

Group, Ocado, Pizza Express, Sainsburys NI, Spar, Sysco, Tesco

NI. Waitrose.

DELIVERY RADIUS Treland and UK

Visit us: Get in touch:

Chestnut Farm, 15 Dukestown Lane, Lurgan, Craigavon, BT66 8TB

e: info@countrykitchen-ni.com w: www.countrykitchen-ni.com facebook: Country Kitchen NI instagram: countrykitchen ni

twitter: @countrykitchenni



### DELI\*LITES / Past Tense Treats









#### WHAT THEY DO

Gourmet Sandwich and Snack Produce, Past Tense Treats Bakery provide a full range of luxury artisan baked goods

DELI\*LITES started as a small family run sandwich bar in Newry more than 20 years ago and have grown to become one of the leading manufacturers with a wide range of customers throughout Ireland ranging from convenience stores and major supermarkets to food service, hospitality and tourism venues, travel sites and major coffee chains. Their range of products includes sandwiches, wraps and salads along with a range of Hot Eats such as Croque Monsieur's and Rustic Ciabatta's.

Their strong brand presence has helped them build a reputation for delivering innovative products to the marketplace such as the recently launched Bespoké Bowls which cater for those with Super Food, High Protein, Vegan and Dairy-Free diets. They have also picked up a highly sought after Irish Quality Food Award for their Vitality Salad.

Through their innovation they have developed and launched their bakery brand in recent years; Past Tense Treats. As an extension of DELI\*LITES it maintains the same core values of delivering a product that is full of quality and personality. Their truly artisan products have won recognition throughout the trade with their Salted Caramel Brownie winning a Blas na hEireann Silver award and 2 Gold Stars in the Great Taste Awards while the Seeded Stem Ginger cake also picked up 2 Gold Stars at the Great Taste Awards in 2017.

#### AWARDS

Blas na hEireann Silver 2015, 2 Gold Stars Great Taste Awards 2016, 2 Gold Stars Great Taste Awards 2017, Irish Quality Food Award 2017, Grade 'AA' BRC Accreditation

Sales Contact:

Visit us: Get in touch: Barbara Hawkins

Unit 1 Milltown Industrial Estate, Warrenpoint, BT34 3FN

t: +44 (0)79 1741 2021

e: barbara.hawkins@delilites.com

w: www.delilites.co.uk



### **Galberts**



WHAT THEY DO Chilled ready-to-eat convenience products

Galberts is a well established and trusted brand across Ireland. Known for their deliciously moreish garlic bread they offer high quality and convenient solutions across a broad range of chilled categories including salads, dips & desserts.

Also produced on site, the Fresh Food Kitchen brand offers a range of fresh, natural products, simply made that taste delicious. Both salad and dessert products are handmade at their production facility in Derry~Londonderry to the highest standard using fresh ingredients from local farms.

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, Pasta Meals, Sandwich Fillers, Dips, Meal

Accompaniments & Desserts

HOW TO BUY Products are available across major retailers across Ireland

including Asda, Dunnes, Spar, Supervalu, Centra, Mace & Tesco

stores.

AWARDS BRC Grade A accredited

Visit us:

Unit 4, Glenaden Complex, Altnagelvin Industrial Estate Trench Road, Co. Londonderry BT472ED

Get in touch:

t: 028 9262 0200



e: info@galberts.com w:www.galberts.com facebook: facebook.com/galberts



### Kirk's Roux



#### WHAT THEY DO

The world's only butter-based ready-to-use Roux to make sauce bases and thickeners for home cooks and professional chefs

Most of us know the term "roux" as a cooked out mixture of butter and flour which does a great job of thickening sauces, soups, stews and casseroles and forms the basis of Bechamel / white sauce.

Roux can be quite difficult to make which is why Kirk Thompson came up with a convenient and unique version to make every chef and home cook's life just a little easier.

Kirk's Roux is a natural addition to your larder that will let you save on time, cost and dirty dishes!

You can bring lustre and richness to your soups, sauces and casseroles simply by stirring it in just before serving, all with the knowledge that you are using 100% natural ingredients with no preservatives, additives or added salt.

As well as traditional Roux there are also chilli, curry and lemon varieties available to let you make fantastic chillis, curries and lemon sauces to accompany fish.

PRODUCT RANGE

Classic, Gourmet, Lemon, Curry, Chilli and Cajun Flavoured Roux Mixes in sizes from 50g, 180g, 500g, 1000g and up to catering

tubs of 5kg and unique 100g wax-covered batons.

HOW TO BUY

Online and by direct sales and various delis and butchers

throughout the UK.

Sales Contact: Visit us: Get in touch: Kirk Thompson

Thompson Artisan Foods, Dunadry, Co. Antrim, Northern Ireland

t: 074 0109 9779

e: info@kirksroux.com

w: www.kirksroux.com twitter:@Kirks Roux

facebook: /Kirks-Roux-332061767168407



### **Morrow Foods**



#### WHAT THEY DO Pates, stews and broths

Morrow Foods started making pates in 1996 and since then they have added stews and broths to their range. Morrow Foods always has a focus on delivering good quality gastronomic products that are free from additives and preservatives.

They work closely with local suppliers ensuring that only the best ingredients are in their pates, soups and stews. Everything is made fresh each day and usually gets to customers on that same day. Their soups with a spud are especially popular. The soups are microwaveable and have a shelf life of 14 days. The stews last for up to 18 days. The pates have a shelf life of 21 days. The stews and pates are suitable for home freezing.

The company has grown from a 'one man with an idea and a love of good, down to earth food' operation to employing several people.

Contact them if you would like them to come up with a bespoke product.

**PRODUCT RANGE** Irish Stew, Beef Stew, Vegetable Broth with a Spud, Chicken

Broth with a Spud, Chicken Liver Pates.

HOW TO BUY

Online and at Tesco, Sainsbury's , ASDAs and other retail outlets

across the UK and Ireland.

Sales Contact: Visit us: Get in touch: Graham Morrow

Unit 1, FBIC, 45 Tullywiggan Rd, Cookstown, Co. Tyrone BT80 8SG

t: +44 (0)28 8676 3559

e: accounts@morrowfoods.com w: www.morrowpate.co.uk







### PEPPUP Sauce





#### WHAT THEY DO Roasted Red Pepper and Tomato sauces

Luca Montorio, founder of PEPPUP has always believed that good food revolves around family and friends. That's what he remembers most about his childhood in Italy. He likes to combine a few simple ingredients to create interesting and alternative flavours that all the family can enjoy. He married the much-loved classic Italian combination of roasted red pepper with tomato to create PEPPUP, his family ketchup. This was followed by a range of pasta sauces also with roasted pepper and tomato to provide a tasty and convenient meal for every day family hectic life. Now a new Mediterranean cooking sauce with flamed roasted red pepers and tomatoes has been launched for the food service available in 5 Kg pouches, which is all natural, fat free, no added sugar, gluten free, less than 50KCal/100g and suitable for vegans.

PRODUCT LIST

PEPPUP Original Ketchup, PEPPUP Mild Chilli Ketchup, PEPPUP Original pasta sauce, PEPPUP Mild Chilli pasta sauce and

Mediterranean Flavour Cooking sauce.

HOW TO BUY

In Northern Ireland available at Centra, SuperValu, Eurospar, in England in Booths and also in 200 delis and butchers around NI, Ireland, Scotland and England. See website location map for

details www.peppupsauce.co.uk.

DELIVERY RADIUS AWARDS

Distributing in Ireland and UK. Great Taste 2014 for PEPPUP Original

Great Taste 2015 for PEPPUP Original Great Taste 2015 for PEPPUP Mild Chilli and

Great Taste 2015 for PEPPUP Reduced Sugar and Salt

Shortlisted for UTV AgriFood Awards 2015

Great Taste Award 2016 for PEPPUP Original Ketchup

Free From Food Merit Award for PEPPUP Mild Chilli Ketchup 2016 Free From Food Silver Award for PEPPUP Original pasta sauce 2017

Sales Contact:

Visit us: Get in touch: Luca Montorio

Sketrick House, Jubilee Road, Newtownards, Co. Down BT234YH

t: 075 3159 4799

e: luca@peppupsauce.co.uk



w: www.peppupsauce.co.uk



### Prep House



WHAT THEY DO Sauces, mayonnaises, dips and dressings

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

You may remember them as Sauce Works - while the name and packaging of our sauces may have changed, Prep House continue to produce the same great sauces with the same great taste from its BRC Food Certificate AA Grade manufacturing site in Crossqar.

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

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

fαcebook: /prephousesauces twitter: @PrepHouseHQ





## Quinfresh



#### WHAT THEY DO

Freshly prepared fruit & vegetables for the wholesale, catering and retail industry

Ever have one of those days? Work has been rough and after battling through the traffic you've finally made it home, but now to top it all off you have to start preparing dinner. If you've ever felt like this then Quinfresh are here to help! Quinfresh believe that life is too short to prepare vegetables, so why not let them take the stress from the kitchen and try something from their range of fresh & tasty products.

Quinfresh was formed in 2000 and is fully accredited to BRC standards operating from a purpose-built factory, just beside its parent company JJ Quinn & Sons which was established in 1940. Quinfresh use fresh fruit & vegetables to create a wide range of products for caterers, foodservice, manufacturers and retailers. Using in season produce, Quinfresh produce products that are simply prepared, mixed and accompanied with a few ingredients such as fresh herbs, dried spices, butters and oils. The products they produce are distinctive because they are fresh, diverse and created to suit their customers' recipes and specifications offering an easy solution without the hassle attached to the preparation.

The company seeks to promote their ethos of Buy Fresh, Eat Fresh, Feel Fresh. The belief is that if people purchase products which are fresh and eat products which are fresh that they will feel fresh themselves.

PRODUCT LIST

Fresh fruit and vegetables. Sliced, diced, quartered, wedges of potatoes and vegetables in pre-packed bags.

HOW TO BUY

Caterers & foodservice. Asda, Henderson Group, Musgrave NI,

Nisa's, Today Stores.

BRC Certified

**DELIVERY RADIUS** UK and Ireland.

Sales Contact: Flaine Cardwell

Visit us: Get in touch:

AWARDS

89 Ballynakelly Road, Dungannon, Tyrone, BT716HD

t: +44 (0)28 8774 7691 e: info@quinfresh.co.uk w: www.quinfresh.co.uk



### Red Dog Artisan Foods



#### WHAT THEY DO

Jellies, dry rubs, hot sauces, marinades and infused flavoured salts

Paul Van Gelder is a Californian with more than a passing knowledge of chilli, herbs and spices. He's a complete encyclopaedia. He has brought his decades of experience in American barbecue and savoury seasonings to his wife Barbara's home town of Kilkeel. It is the HQ of Red Dog Artisan Foods and it is where they make their magical sauces, rubs and salts..

It is using tricks like soaking chillies in coffee the Texan way, and knowing where to get the best seaweed for their salts that have led to a clutch of Great Taste and Blas na hEireann Awards. If you don't like chilli, worry not. The Californian sauce has none at all. We just adore it on chicken, pork, beef....

The Sour Cherry jelly is superb as a cheesecake topping. Who knew? Work your away around as much of their range as possible and discover worlds of new flavours.

#### PRODUCT LIST

Cajun, St Louis, Hawaiian, Texas and Universal BBQ, Hawaiian and Monkey Puzzle Dry Rubs, Apple Sage, Cranberry, Chilli, Ginger and Star Anise, Sour Cherry and Fresh Mint, Little Devil (spiked-up cinnamon) and Sweet and Tangy Chilli Jellies, Bladderwrack, Seaweed, Nori, Dulse, Chilli Cayenne, Kombu, Lavender, Spanish Lemon and Rosemary Flavoured Salts, California, Nuclear, Texas, Buffalo Wing, Southern, Kansas City and Raspberry Chipotle, Texas Spicy Sauces. Two new Glazes: Oregon Flaming Raspberry BBQ Glaze and Florida Sunburst Orange BBQ Glaze. They also do Christmas hampers.

**HOW TO BUY** 

Online, shops across NI and RoI and at events.

**DELIVERY RADIUS** Ireland-wide, call them for further afield.

Sales Contact:

Barbara Ann Cousins

Visit us:

8 Irvington Park, Kilkeel BT34 4LX Manufacturing unit at 299 Newry Road, Kilkeel

Get in touch:

t: 079 0219 4358 e: bacreddog@outlook.com

w: www.reddogfoods.com



## **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! And from April 2017 you can enjoy Scotts Crispy Onions anytime, with the launch of the snack pack!

Scotts Crispy Onions are produced in Coleraine, as part of the locally renowned, 60 year old, 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 Scotts Crispy Onions are 'No Ordinary Onions' – taste them and see!

PRODUCT LIST

Crispy Onions 90g available in Original, Steak, Sweet Chilli, Smokey Bacon and Curry flavour. Original Crispy Onions 175g, 400g. Chinese Salt n Chilli Snack Pack 35g.

**HOW TO BUY** 

Convenience stores, independent retailers and butchers, NI and ROI. Produced under own brand for Supervalu, Centra (ROI) and Primacy Farm Butchers. Available to order online via website.

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 **facebook:** /ScottsCrispyOnions

w: www.scottscrispyonions.com twitter: @CrispyOnions1s

# Eggs



## Tastethe Greatness

www.nigoodfood.com





### Cavanagh Free-Range Eggs



#### WHAT THEY DO

Produce and pack free range eggs for wholesale, retail and catering

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

Cavanagh Free Range Eggs is a multi-award-winning family run free range egg business in the beautiful Lakelands of County Fermanagh, focused on producing the best quality free range eggs in the industry.

With a flock of 59,000 hens in 6 separate barns across 3 sites, the hens have freedom to roam in large fenced paddocks, which are dotted with mature oak, ash and chestnut trees. The tranquil fields around the barns are ideally suited for hens as they can forage during the day and return to the safety of their individual barn perches at night.

The company places an emphasis on high welfare standards. Their eggs are used by some of the top hotels and restaurants in the Province, including Belfast's 5 Star Merchant Hotel. They were eaten by the World Leaders at the 68 Summit in Enniskillen's Lough Erne Resort Hotel in 2013.

#### HOW TO BUY

All Asda Stores in NI and the larger Tesco Stores. Various independent retail outlets across NI. Distributors include: Draynes Farm, Lisburn. Henderson Foodservice, Newtownabbey. Cassidy Eggs, Derrygonnelly. Eggs Direct, Belfast.

#### DELIVERY RADIUS

NI, Scotland, England, Republic of Ireland. Exports considered outside these areas subject to Export License.

#### **AWARDS**

Farm and Packing Centre are British Lion Accredited since 2016

2 Gold Stars in the Great Taste Awards 2016 Category winner at Irish Quality Food Awards 2015

Grow Make Eat Drink Awards – Winner in "Best Artisan / Micro Food

Producer" 2016 NIFDA – Highly Commended for Best Small Product 2017

Year of Food and Drink Awards 2016 – Highly Commended in "Roots to Market" Category

Chefs' Choice Winner at Blas na hEireann Irish Food Awards 2016

Finalist Henderson Food-service "Flavour of the North" Competition 2016 Blas 2016 and Gold in 2017

Great Taste Awards 1 star 2017

2017 Poultry Farmer of the Year – Farming Life Award

2017 Artisan Producer of the year award – Henderson Food Manufacturer Awards

### Sales Contact:

Visit us: Get in touch: John and Eileen Hall

58 Clonkee Road, Cavanagh, Newtownbutler, Co. Fermanagh, BT92 8FH

- t: 028 67737889, John's Mobile 07857964436, Eileen's Mobile 07857964468
- e: info@cavanaghfreerangeeggs.co.uk
- w: www.awardwinningeggs.com



### Clements Eggs



### WHAT THEY DO Free Range and fresh farm Eggs

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

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

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

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

HOW TO BUY Proud to supply Hastings Hotels. Wholesalers- Robinsons

Fresh Foods(Isle of Man), Get Fresh, North Down Group, Down

Wholesale, Farmview Dairies, and Draynes Farm.

DELIVERY RADIUS Throughout Northern Ireland, and further afield, including the

Isle of Man and the rest of the UK and Ireland.

ACCREDITATIONS Fully compliant to DARD and Food Standards Agency standards.

Sales Contact: Visit us: Philip Clements jnr

34b New Road, Carrowdore, County Down, Northern Ireland, BT222HB

t: 028 9186 1473 or 077 7376 7095 e: info@clementseggs.co.uk

w: www.clementseggs.co.uk

## Glenballyeamon Eggs



Eggs are one of the onlu foods that contain naturally occurring vitamin D

Free-Range & Barn eggs

Owner Niall Delargy started off with a dozen hens, fifteen years later he has 17,000. Those cosseted chooks have some of the best views in the country from the Cushendall fields where they roam. They lay enough free-range eggs to keep the good people of the Glens of Antrim and beyond very happy.

Every egg is rigorously checked and packed using modern machinery and inkjet coding equipment to ensure the ultimate in traceability and quality, personal service and attention to detail comes as standard to them. They come in all sizes but inside they all have that bright orange volk that shows they are 100% free-range 100% fresh 100% happy 100% certified.

They're sold to lots of retail outlets, restaurants, cafes and hotels throughout the causeway coast, and across the greater Belfast area through our agents.

Eggs are all they do, but they do them very well! They even have poetry written about them

"The Ballyeamon Hens have got it all! Time to sleep and time to way Lush green grass to run and play And that panoramic view of Cushendall Yes! Recently I read it on an egg box It's there, in print for everyone to see If I could be a Hen in Ballyeamon The credit crunch just wouldn't worry me!" A poem by Miss Kathleen McGarvey

#### **HOW TO BUY**

They supply countless businesses in the retail & hospitality industry

in north Antrim and beyond.

NI-wide.

Menu of Moyle producer winner 2009, North Antrim business awards. Best on farm rural business 2011. Great taste 1 star 2016/2017 and silver at the Blas na hEireann Irish food awards 2017.

SALSA approved; RSPCA Freedom Food; BEIC; Food Standards Agency Approved, Best Agri Business award at the Causeway Chamber Awards 2017 and Finalist in the Best Small Business

category.

Niall

- + 44 (0) 28 2177 2710 or 077 4648 9594
- e: niall@ballyeamoneggs.com
- w: www.ballyeamoneggs.com





### Skea Eggs



### WHAT THEY DO Egg packing and marketing

Skea Eggs is an egg-packing and marketing company which operates in the agrifood industry to supply major retailers across Northern Ireland and mainland GB.

What started as a small family-run business founded by Matthew Hayes in the 1970s has grown to become a leading supplier of eggs with more than 140 employees. That family ethos has continued. Matthew Hayes is the current Managing Director.

Always abreast of industry trends and legislation, Skea Eggs continuously implements new policies and standards.

What began as a wholesale business with eggs with family farms is now a supplier of 9.5 million eggs a week to supermarkets.

PRODUCT RANGE

Skea Eggs 10 Pack, 6 Pack, Large 10, Big 10 Cage, Good Egg Medium W, Skea Medium 6, Free Range Large 6, Skea Big 6 Range and Skea Big 10 Range.

HOW TO BUY

Tesco, Asda, Sainsburys, Musgrave Retail Partners, Co-Op,

. . . . . . . .

Marks and Spencer.

Sales Contac Visit us: Get in touch: Steve Hayes 146 Pomerov

146 Pomeroy Road, Dungannon BT70 2TY

t: +44 (0)28 8776 1252





## Springmount Farm



### WHAT THEY DO Free Range Eggs

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

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

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

#### **HOW TO BUY**

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

#### DELIVER

Armagh, Antrim and Down.

#### AM/ADD

Freedom Foods Certified British Lion Certified RSPCA Welfare Standards

AWARD.

Members of British Free Range Egg Producers Association

Great Taste Award 2017

Irish Food Award Blas na hEirenann 2017 Best Local Food Stand Balmoral Show 2017

Sales Contact: Visit us: Get in touch: Andrew Gilbert

39 Springmount Road, Ballygowan, BT236NF



e: aandrgilbert@btinternet.com









### **Abernethy Butter**



#### WHAT THEY DO

Traditionally Churned Hand Crafted Salted Butter, Smoked Butter, Dulse and Seasalt Butter and Butter Fudge

Proper butter takes time, skill and knowledge and that's what Will and Allison Abernethy inherited from previous generations when they started making butter by hand in 2005. Now this traditionally hand crafted butter graces the tables of top restaurants and the shelves of high end shops all over the UK and Ireland.

In terms of flavour and creamy texture, this labour intensive product stands head and shoulders above commercial butter brands and they have multiple awards to prove it.

That all-important cream comes from cows that graze on the lush green grass of the Lagan Valley. It is churned until it separates into butter and buttermilk and then washed by hand with cool, clear water to remove all traces of buttermilk.

Pure and additive free, a simple pinch of salt completes the process before it is patted into their distinctive rolls and hand-wrapped. Some is then used to make their award-winning Smoked butter, Dulse and Sea salt butter and butter fudge.

**HOW TO BUY** 

Widely available from variety of Shops throughout UK and Ireland. See website for list of outlets.

From online shop attached to website – www.abernethybuttercompany. com

**AWARDS** 

2016 – Top 50 Foods – Smoked Butter

2016 – 3 Gold Stars – Smoked Butter

Regional Finalist for Best Small Business and Best of British – Red Ribbon Awards 2016

Silver Award – Blas na hEireann 2015 – Smoked Butter.

1 Gold Star - Dulse and Seasalt Butter - 2015 2 Gold Stars – Smoked Butter – 2014

1 Gold Star - Abernethy Butter - 2014 2 Gold Stars – Abernethy Butter – 2013

1 Gold Star – Abernethy Butter Fudge – 2011 and 2013

Runner up in BBC Food and Farming Awards – Best Food Producer – 2014 Only DEFRA Food Star from NI - 2015

Runner up – Best British Food – Dairy Section – 2015

2017 – Golden Fork – Great Taste Awards – Woman and Home Very

Important Producer

2017 – 2 Star – Abernethy Butter Fudge 2007-1 Star - Unsalted Butter

2017 – 1 Star – Abernethy Butter 2017 – 1 Star – Abernethy Dulse Butter

Allison Abernethy

66 Ballynahinch Road, Dromara Co. Down Northern Ireland BT25 2AL

D78 9013 9357

e: allison@abernethybutter.com

w: www.abernethybuttercompany.com







### **Ballulisk Dairies**



### BALLYLISK

OF ARMAGH

WHAT THEY DO Artisan cheeses and butters

'Ballylisk of Armagh – breaking the mould within the dairy sector'

Co Armagh-based Ballylisk Dairies, owned by the Wright family, has set new standards in offering the UK market an exemplary range of artisan cheeses and hutters

Ballylisk comes to the market on the back of a ringing endorsement from many of the UK's leading chefs and critics, following its much lauded appearance at the 2017 BBC Good Food Show in Belfast. This high-quality food brand has been noted as one with a tremendous potential for growth in 2018 and beyond.

Uniquely, the company only processes milk produced on the Wright dairy farm. The family has many years' experience of producing the highest quality milk.

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 is a triple cream cheese. 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.

Further cheeses are in development. These include a semi-soft blue and a high end Brie.

Ballylisk also plans to launch a range of artisan butter and flavoured butters. All of these innovative offerings are currently under development.

HOW TO BUY Delis, cheese counters in NI, RoI and UK, Online.

Sales Contact: Visit us: Get in touch:

Dean Wright

Unit 12B Mahon Road, Portadown

h 079 2018 7222

e: info@ballyliskofarmagh.com

w: www.ballyliskofarmagh.com



## City Cheese



WHAT THEY DO Hand made Dutch Gouda style cheese

City cheese is a small family business and proud producers of a variety of

Dutch Gouda Style Cheese's. They are situated in the small sea side village of Ballywalter in North Down. They produce Northern Ireland's only Organic range of cheeses. They also have a range of non-organic cheeses including their latest addition a semi soft goats cheese that was awarded gold at the Artisan Cheese Awards in 2017. Their cheese is matured for a minimum of 90 days and left to develop a natural rind which adds to the flavour of the cheese.

They would love for you to pop in to the creamery and have a chat and stock up on some cheese. Who would have known a South African couple were making a range of Dutch Style cheeses in Ballywalter?

PRODUCT RANGE Angelique, Pitjes Kaas, Goats Cheese, Young Lisa.



# Clandeboye Estate Yoghurt



### WHAT THEY DO Cows Milk Yoghurt

Once upon a time in the heart of County Down there was a herd of very happy pedigree cows.... rolling hills, acres of fresh green pastures, warm dry barns for when there's a chill in the air and a Lady owner who loves them so much she paints their portraits!

It's no surprise that Willow, Cecilia, Mabel and the other pampered girls at the historic Clandeboye Estate produce vast amounts of deliciously creamy milk that is used to produce Northern Ireland's only locally made cows' milk yoghurt.

The owner of estate, Lady Dufferin says the milk from the Holstein and Jersey herds is blended by hand. They take their time and make small batches. The resulting vodhurt is creamy and rich in texture but not high in fat.

They make Natural, Greek, Strawberry, Raspberry, Blueberry, Toffee Caramel and Madagascan Vanilla. They come in 150g and 450 g sizes. They have a range of Layered Greek Yoghurt with Senga Strawberry, Mango and Lemon Curd. They also have Clandeboye Reserve Granola snack pots in Senga Strawberry and Mango varieties. If you're in Foodservice go for the 2-10kg containers. Hastings Hotels do!

#### HOW TO BUY

Tesco, Sainsbury's, Asda, Henderson Spar Group, Musgrave Group, Fortnum and Mason , Aldi Ireland and many independents.

#### **AWARDS**

2016 Blas na hEireann Gold for Greek Style Plus best Food Product in Co. Down

AWARDS

2016 Great Taste 3 Stars for Greek Style 1 Star for Natural 1 Star for Madagascan Vanilla 1 Star for Mango and Granola Snack Pot

2017 Failte Ireland/Georgina Campbell Breakfast Awards Best Food Product (Dairy)

Irish Quality Food Awards Winner, Highly Commended and Commended and Blas na hEireann Silver and Best in Co. Down

Sales Contact: Visit us: Get in touch: Bryan Boggs

Unit 1, Scrabo Business Park, 14 Jubilee Road, Newtownards, BT23 4YH

- t: +44 (0)79 2979 6398
- e: bryan@clandeboye.co.uk
- w: www.clandeboye.co.uk/yoghurt/





### Dale Farm



#### WHAT THEY DO

Milk, cream, ice cream, cheese, butter, spreads, yogurt, desserts, drinks. Brands – Dale Farm, Dromona, Spelga, Mullins, Fivemiletown, Rowan Glen, Loselev

Dale Farm is Northern Ireland's largest dairy company which is owned by over 1,300 dairy farmers who supply the milk. 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 10 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 Ingredients Supplier of dairy based food ingredients to domestic and export markets

Ash Manor Cheese Grates, slices, dices and packs a range of convenience cheese products

Fivemiletown Cheese Speciality cheese maker

Dale Farm Lakeland Manufactures consumer dairy products, including yogurts, desserts

and cottage cheese

Rowan Glen Manufactures consumer dairy products, including yogurts, probiotic

drinks and desserts

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

Mullins Ice Cream Manufactures ice cream products

Dairy Herd Management Provides herd recording and health management information

United Feeds Manufactured animal feeds and other farm inputs
Dale Farm Tankcare Supplies and maintains on-farm milk storage tanks

## Sales Contact: Commercial Team Visit us: 15 Dargan Road, Be

15 Dargan Road, Belfast, BT3 9LS

t: +44 (0)28 9037 2237

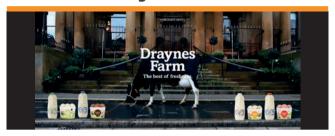
e: info@dalefarm.co.uk w: www.dalefarm.co.uk



Get in touch:



# **Draynes Farm**



#### WHAT THEY DO Dairy Producer

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

The consistent quality and pureness of their milk makes it the first choice for many baristas where achieving a superb froth and texture on coffee is paramount. They operate from the family run farm where they produce, pasteurise, bottle and distribute their milk and cream. Their passion for modern dairy farming makes for top-quality milk, cream and now ice-cream using that gorgeous creamy milk and a variety of flavours. Their Vanilla ice-cream won 2 gold stars in the 2016 Great Taste Awards.

PRODUCT RANGE

Whole Milk, Semi-Skimmed Milk, Skimmed Milk, 1% Milk, Whipping Cream, Double Cream, Ice Cream in Nude, Vanilla, Honeycomb, Strawberry, Chocolate, Salted Caramel, Coconut, Mint Chocolate, White Chocolate and Bubble Gum.

**HOW TO BUY** 

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

Visit us: Get in touch:

f y o

Draynes Farm, 1 Glenavy Road, Lisburn, County 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



### Kearney Blue Cheese at Farmview Dairies



### A truly spectacular blue cheese

This little circle of cheese has an amazing story. The Kearney Cheese Company was established in 2010. The first cheese was made in a kitchen pot near Kearney Village. County Down. Inspired by the local landscape, it evokes images of the dry stone walls and old windmills around the southern tip of the Ards Peninsula. It has a rustic texture, a blue grey rind and round shape, the interior is creamy with blue streaks and splodges. The taste is creamy fresh, a little salty with a piguant blue finish.

Kearney Blue has always been made from the best quality Northern Irish pasteurised cows' milk. Farmview Dairies supplied the milk for the first cheese and continue to do so today. They get their milk from a small number of local farms, carefully selected for the quality of their herd, the milk they produce and the skills of the farmer. Low on food miles, too!

Kearney Blue is handmade at Farmview Dairies where they've installed a purpose built production area. They use methods learned from top artisan producers in Bavaria, the Austrian Tyrol and France. The process for making Kearney Blue has not changed since it was first produced in a kitchen pot, the only difference now is that there is more for others to enjoy.

HOW TO BUY Arcadia Deli Belfast, Sawers Deli Belfast, Homegrown

Newtownards, Hastings Hotels, La Mon Hotel, Get Fresh, La

Rousse Foods.

DELIVERY RADIUS NI Republic of Ireland and UK.

AWARDS 2012 Gold at the British Cheese Awards

2011 Bronze in the Blue cheese category at the World Cheese

Awards

2011 'Best Irish Cheese' at the Nantwich International Cheese

Festival

3 star rating 2016 Great Taste Awards

Sales Contact:

Get in touch:

Paul McClean

Visit us: 75A Lisnabreeny Road, Belfast, BT6 9SR

t: +44 (0)28 9044 8553

e: Sales@farmviewdairies.com

w: www.farmviewdairies.com



# Nourish Foods - It's Boringly Good



#### WHAT THEY DO Cold-pressed nut milk

There are a lot of plant-based products around these days, but this nut milk business, manufacturing in the heart of Armagh City –in fact it is the only coldpressed, cold-pressured non-dairy milk in the UK and Ireland, is really something different. With a high nut content and never heated, Nulk is creamy, satisfying and delicious.

Made with just almonds, water and a sprinkle of pink salt - you can't get more boring than that. No fancy ingredients that you can't pronounce or complicated industrial processes. It's Nut Milk made the way it should be - pure and simple. And because it's so simple it tastes just like Nut Milk should taste.

The flavoured versions are simple too – always sweetened with dates and flavoured with fruit, they are the ultimate healthy treat.

As they say themselves "You know when something's just so good, it's boring? Well, we bottled it."

Available in stores and cafes across Northern Ireland, the Republic, and in London.

PRODUCT RANGE

Almond Nulk Original, Great Taste Award 2 Star Slightly Sweetened (with dates), Strawberry, Mango and Passion Fruit.

**HOW TO BUY** 

Avoca, Framar Health, Soul Bia (online throughout Ireland),

Sprout and London stores.

Sales Contact: Visit us: Get in touch:

Rhian Horwill

4 Dawson Street, Armagh, Co. Armagh, BT617QT

t: +44 (0)28 3776 2003

e: info@itsboringlygood.com

w: www.itsboringlygood.com facebook: ItsBoringlyGood twitter: @ItsBoringlyGood





# Armagh Cider Company



#### WHAT THEY DO Artisan Cider and Apple Juice

Armagh Cider Company was established in 2005 on the family farm at Ballinteggart outside Portadown in Co Armagh – the orchard county of Ireland, where the Troughton family have been growing apples since 1898.

The first commercial craft cider company in Northern Ireland, Armagh Cider Company has led the way since its inception.

By using their own apples and no artificial additives quality is guaranteed.

All processes 'from blossom to bottle' are carried out on their own farm where tours are now available by appointment.

Their original, award winning Carsons Crisp and Maddens Mellow ciders are made using predominantly the Armagh Bramley Apple, PGI, and proudly display the PGI logo to confirm this. In 2015, they introduced Doyles Cider, a new innovative blend, also available with flavours which has brought Irish Craft Cider to a new level. In 2017, ACC added to their range of non-alcoholic drinks with the introduction of Orchard Twist.

A crafted natural non-alcoholic sparkling beverage, available in several flavours with no added sugars and is 1 of your 5-a-day.

Consistent quality has ensured a string of awards.

#### PRODUCT RANGE

Carsons Crisp Cider, Maddens Mellow Cider, Doyles Cider - Dry, Medium, Sweet, Summer Fruit, Honey, Autumn Berry, Mollys Mulled Cider, AJ – Apple Juice, Honeyhill Spiced Apple, Cider Vinegar, Orchard Twist – Apple & Blackcurrant, Apple & Rhubarb, Apple & Ginger, Apple & Cranberry, Sparkling Apple.

#### **HOW TO BUY**

Throughout NI in Winemark, Tesco and Asda. Various pubs, restaurants, hotels and independent off-licences across NI and ROI

Throughout NI and ROI

### AWARDS

From its inception Armagh Cider products have won multiple National and International Awards including Gold, Silver and Bronze medals in both the International Cider Challenge and Blas na hEireann, Great Taste Awards 1\* and 2\*\*. Winner - Irish Food Quality Awards.

Also Gold Medal Royal Bath & West Show and Gold Medal British Bottlers Institute.

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

Helen Troughton

Ballinteggart House, 73 Drumnasoo Road, Portadown. Co Armagh BT62 4EX

- D28 3833 4268
- e: info@armaghcider.com facebook: /armaghcider

w: www.armaghcider.com twitter: /armaghcider



## 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.

This Belfast based artisan coffee roaster is guickly becoming recognised as a producer of the world's finest coffees. Bailies source, buy, import, roast and deliver the best coffee to local coffee shops, restaurants, hotels, businesses and home customers. They pride themselves on constantly striving for excellence and support sales services by providing training for baristas to ensure the coffee tastes as good as it should when served in coffee shops, restaurants and hotels. The company's founder Russell Bailie has always strived to support local independent coffee shop owners and equip them with all the tools they need to challenge the bigger global brands and offer consumers the best coffee on the high street. The company places freshness, provenance and attention at the heart of everything they do, and has a very hands-on approach to customer service with barista trainers, coffee-tasting specialists and machine engineers all directly employed in-house to work with their trade customers.

It is no surprise therefore that Bailies has amassed a string of over 32 gold stars at the Great Taste Awards in recent years, and supplied coffee to Irish Barista Champions, Irish Latte Art Champions, and Irish Aeropress Champions.

Bailies also supply and service the world's leading brands of espresso and filter coffee equipment including La Marzocco, Compak and Bunn. The company is also the UK & Ireland distributor of the award winning TANK mobile gullwing kiosks and module systems.

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.

**DELIVERY RADIUS** Ireland and Europe

32 stars from the Great Taste Awards AWARDS

Sales Contact: Visit us: Get in touch:

Sales Team

Unit 1, 27 Stockman's Way, Belfast, BT97ET

D28 90 77 1 535

e: info@bailiescoffee.com twitter: @BailiesCoffeeCo

w: www.bailiescoffee.com





# Old Bushmills Distilleru



WHAT THEY DO Whiskey Distillery and Visitor Centre

We didn't create just any Irish whiskey. We created Bushmills.

Based on the famous Causeway Coast is The Old Bushmills Distillery, the oldest licenced distillery in Ireland. They got their first license to distil back in 1608, meaning they have been producing their Irish whiskey for over 400 years and counting.

When you visit you will see for yourself how they create our single malt spirit from malted barley, yeast, and water. They are the only "grain to glass" distillery in Ireland, and their guided tour takes you through all the stages required, from malted barley arriving, mashing, fermentation, triple distillation, blending, and finally bottling. Their passion and expertise has been handed down from generation to generation and it shows in every bottle of their whiskey.

After your tour you will be offered a whiskey or a soft drink in their 1608 Bar. Or experience one of their tutored whiskey tastings with one of their Brand Ambassador's. Their restaurant serves whiskey themed treats all day and (Irish) coffee. Their Gift and Whiskey Shop has many Bushmills branded items and Bushmills whiskeys. You are welcome to visit the shop and restaurant without taking a tour.

PRODUCT RANGE

Bushmills Original, Black Bush, 10 Year Old Single Malt, 12 Year Old Distillery Reserve, Single Malt, 16 Year Old Single Malt, and

21 Year Old Single Malt.

**HOW TO BUY** 

Widely available.

Numerous worldwide for both blends and single malts including

six Gold Medals at the 2010 San Francisco World Spirits Competition.

7 days a week. Check website for opening times.

Get in touch:

- e: visitors@bushmills.com
- e: mail.order@bushmills.com
- www.bushmills.com





### Clearer Water



WHAT THEY DO Social enterprise bottled water

Clearer is naturally pure water from a deep aquifer on the North-east coast of Ireland. It's a particularly good example of the quality of water we're used to in developed countries.

Clearer is a social enterprise, so all of the profits go back into Clearer, where they use the money to change people's lives.

They've built a relaxing working environment for disadvantaged people who find it difficult to get jobs, or are unable to work in typical working environments. They're focusing their profit on digging wells to bring sustainable water supplies to people in developing countries. You can buy water for others online or buy empty containers which can be shipped.

Every bottle of Clearer is fully traceable, from the team member who bottled it, to the temperature and weather conditions during bottling, to the vegetables growing in our garden at the time.

They are interested in hearing from restaurants and other stockists in Northern Ireland and Great Britain.

HOW TO BUY

Hendersons Food Service and in Streat Café.

Sales Contact: Visit us: Get in touch: Maureen Hanvey

146 Shore Road, Magheramore, Larne, Co. Antrim BT40 3HY

t: 077 6783 4999

e: hello@clearerwater.com

w: www.clearerwater.com

# Copeland Spirits



### Craft Spirit Producers

Gin is certainly the most popular spirit these days. One of the newest producers of gin in Northern Ireland is Copeland Spirits. Launched by Gareth Irvine in 2015 in County Down following a project in University and backed by a crowd-funding initiative in 2016, Copeland Gin was released to market.

County Down's local fruit is a key element to their range of Gins. Matched with their own bespoke premium gin, fruits from the farms and hedgerows are macerated and soaked to create a range of juniper-forward, fruity Gins. Packing a punch at 37.8% alcohol, their gins aren't to be missed. Available in 2 key offerings, Raspberry & Mint & Rhuberry, a mix of rhubarb & blackberry; Copeland Gin has further expanded into in-seasonal, small batch runs.

These lovingly hand-crafted ginfusions are perfect for a classic Gin & tonic or mixed as part of a cocktail. Why not try a Copeland Bramble, or add a dash of Rhuberry to your favourite Prosecco? The possibilities are endless!

PRODUCT RANGE Rhuberry Gin, Raspberry and Mint Gin, Spiced Apple &

Blackcurrant

HOW TO BUY All NI independent off-sales, restaurants, bars and off-licences

across Northern Ireland as well as Marks & Spencer NI On-line

via Master of Malt

DELIVERY RADIUS NI. ROI. UK.

Sales Contact: Get in touch:

Gareth Irvine

b: 07714187651

e: gareth@copelandspirits.com





# Farmageddon Brewing Co-Op



WHAT THEY DO Brew craft beers

Farmageddon is based just outside Belfast, Northern Ireland. The members of the team are a group of devoted craft beer loving individuals who developed their idea of creating the styles of beer that they liked to drink.

Farmageddon produce modern cutting edge beer, using local malt and the best hops from around the globe. This is done by combining modern and traditional techniques from around the world to create beer that is innovative and forward thinking.

They have a core range of beers widely available as well as a number of limited-edition beers which are released every 6-8 weeks to keep it interesting.

**PRODUCT RANGE** Gold Pale Ale, India Pale Ale, India Export Porter, Double IPA,

Mosaic IPA, \*plus limited-editions\*.

**HOW TO BUY** Bars and Off-Licences across Northern Ireland.

**DELIVERY RADIUS** Contact for availability in your local area.

Sales Contact: Visit us: Get in touch: Susan Jackson

25, Ballykeigle Road, Comber, Co Down BT235SD

t: 078 8544 2307

e: info@farmageddonbrewing.com

w: www.farmageddonbrewing.com



# Hercules Brewing Company





CRAFT BREWED IN BELFAST

#### WHAT THEY DO

Craft Beer

Hercules Brewing Company existed back in the 1800's, when there were 13 breweries in Belfast.

This was at a time when Belfast was the biggest exporting port on the island and indeed the second biggest in the British Isles. The onset of the industrial revolution however, meant that the Guinness Family were able to invest ahead of the curve and as a result, the powerhouse of brewing became centred in Dublin and the 13 breweries in Belfast disappeared.

Niall McMullan decided to resurrect this Brewing Company and with it, some of the old traditions of brewing to create a small batch brew lager called Yardsman. Yardsman Craft Lager is a delicate beer with a mild floral hop character. It is filtered through Irish linen and matured for 6 weeks to allow the beer to mature and develop its smooth and full bodied character. Its delicate and easy drinking style, which is a perfect combination for food, belies its 4.8% ABV.

Hercules has also created an original Belfast Pale Ale. This recipe is reflective of the beer style that would have been available in Belfast back in the mid-1800's. It has a soft delicate floral bouquet with rich caramels. It has a fruity front palate with a dry full bodied citrus finish.

PRODUCT RANGE

Yardsman Craft Lager 4.8%, Yardsman Belfast Pale Ale 4.3%.

HOW TO BUY

Deane's Restaurants, Ox, Hadskis, The John Hewitt, The Hudson Bar, The Errigle Inn, Horatio Todds, Millennium Forum,

Alforno, Zio, Groucho's to name a few.

DELIVERY RADIUS NI-wide.

Sales Contact: Visit us: Get in touch: Niall McMullan

Hercules House, 5 Harbour Court, Heron Road, Belfast BT39HB

- t: 028 9073 2206
- e: niall@herculesbrewery.com
- w: www.yardsmanlager.com

facebook: /yardsmanlager.com twitter: @yardsmanlager



# Hilden Brewery



#### WHAT THEY DO Hand-crafted beers

We just love our craft beer and Hilden can boast of being Ireland's oldest independent brewery. They've been producing full-flavoured, hand-crafted beers at their Lisburn site since 1981. Their brewing methods are all about combining heritage, tradition and the best of contemporary tastes to produce the best beers possible.

The brewery now produces eleven draught beers covering the full spectrum of tastes including a stout, a blonde, a premium red, a wheat, a pale and an amber ale. There are also 9 bottled beers. They're all authentic and unprocessed. We can fully vouch for their character. You just know they take great care selecting the finest natural ingredients. It's all in the taste!

PRODUCT RANGE Current range of beers are Belfast Blonde, Headless Dog, Titanic

Quarter, Hilden Irish Stout, Twisted Hop, Barney's Brew and

Hilden Halt Many off-licenses, restaurants, pubs and bars. Drinks Inc. in NI

and Michael Slattery Wines.

**DELIVERY RADIUS** UK and Ireland wide. Hilden Brewery are currently exporting to

France and Czech Republic.

AWARDS The Twisted Hop beer won the first ever Dublin Cup at the All

Tech Craft Brewing and Distilling Convention in 2013.

Barney's Brew was one of the finalists in the Sainsbury's Great

British Reer Hunt 2013

Hilden Irish Stout won a Silver Medal in the 2015 All Tech Dublin

Craft Beer Cup

Challenge run by Invest NI in association with British Airways

(March 2013)

Sales Contact: Visit us: Get in touch:

**HOW TO BUY** 

Ashleigh Hanley

Hilden, Lisburn, Co. Antrim, BT 27 4TY

t: +44 (0)28 9266 0800

e: info@hildenbrewery.co.uk w: www.hildenbrewery.co.uk





# Hillstown Brewery





### WHAT THEY DO Craft Beers

The big red tractor on top of the Hillstown farm shop is the inspiration for one of the craft beers made by Hillstown Brewery now an Economusee member. Their Massey Red is part of a 5 strong range. The microbrewery hasn't been in operation for very long, but it's already won a Great Taste Award for their Rye Hybrid Goats Butt brews. It has delicious ripe summer fruit flavours and aromas of banana with a gentle spice note from the rye.

Then there's The Spitting Llama. They call it Ireland's Champion Belgian Ale, a strong golden ale packed full of aromatic spices. Horny Bull Stout is a full bodied stout bursting with flavours of coffee, liquorice, chocolate and a huge addition of fruity hops perfectly balanced with roasted flavours.

PRODUCT RANGE

The Spitting Llama, Massey Red, Goats Butt, Rye Hybrid, Horny Bull Stout.

**HOW TO BUY** 

NI-wide in all good craft beer off sales, restaurants and bars. If you want it in a stockist near you then drop them a line and they'll make it happen.

AWARDS

Great Taste \*\* Gold Star for the Goats Butt Wheat Beer

Gold in the all Ireland Killarney beer festival for the Spitting Llama Belgium triple beer and Silver with the Goats Butt wheat

beer.

Sales Contact: Visit us: Get in touch: Nigel Logan or Deborah Mitchell 128 Glebe Road, Randalstown BT413DT

- t: 07711742240
- e: Info@hillstownbrewery.com
- w: www.hillstownbrewery.com



### Hughes Craft Distillery / The StillHouse Moira



WHAT THEY DO Craft Distillery, Gastropub & Premium Spirits

The First Craft Spirits Producer in Northern Ireland Est 2010

Carefully selecting wild berries, fruits and botanicals from the beautiful countryside they move in harmony with the changing seasons, and lock the purity of nature into their unique infusions and exceptionally smooth vodka. Their small-batch Irish Spirits embody premium quality traditionally crafted to create a flavour experience -Unearthed by RubyBlue

PRODUCT RANGE

RubyBlue Premium Vodka Distilled from Potatoes.

RubyBlue Cask Aged Vodka Distilled from Potatoes.

RubyBlue Fruit Liqueurs Distilled from Barley.

**HOW TO BUY** 

Belfast International, Dublin, Cork and Shannon Airports Restaurants, Bars and Hotels | Independent Off-Licenses, Supervalu, Tesco NI | Sainsburys NI, Marks & Spencer's NI.

Online: Amazon.co.uk, Masterofmalt.com, Celticwhiskeyshop.

com, TheDrinkShop.com.

Hughes Craft Distillery & The Still House Moira.

DELIVERY RADIUS

Worldwide.

'Gold' Global Vodka Masters 2015, 'Silver' NYWWSC 2015.

The Spirits Business 2013, Master, Two Golds, and Silver, Gold 2012, Gold and Silver 2011, Silver 2010, Double Gold Great Taste Award 2011, 2013, 2014, McKenna Guides Best in Ireland Double Gold and Silver medallist in USA 'Tasting Panel Magazine WSWA' 2011. Silver medallist in the 'Liqueur Masters' 2010.

Sales Contact: Visit us: Get in touch:

Barbara Hughes

Hughes Craft Distillery Ltd, 61 Main Street, Moira, Co Down, BT67 OLQ

- t: 077 80 11 7743
- e: Hello@RubyBlueSpirits.com

w: www.RubyBlueSpirits.com facebook: /RubyBlueSpirits twitter: @RubyBlueSpirits instagram: RubyBlueSpirits



# íon Distillery



WHAT THEY DO

Home of Ireland's first 100% locally made craft rums, unique gins and vodkas

ion Distillery is a new project by Tyrone based Pokertree Brewing Company. With a belief in simplicity, quality and innovation, ion Distillery produces a range of intriguing spirits influenced by nature and history. Each bottle is hand made in small batches and stone filtered.

Home of Ireland's first range of 100% locally made craft rums well as a range of unique gins and vodkas, ion Distilling produces all its spirits from scratch in their own distillery in County Tyrone.

All their spirits are made using water from their own artisan well, which is filtered through ancient volcanic rock that lies beneath their distillery.

Their rums are made with the finest Central American Molasses, using a purpose built Caribbean "Doubler-style" copper column still which is unique in Ireland and the UK. They use authentic rum yeasts and age some of their spirit in bourbon barrels for a totally authentic, yet unique product.

Their vodkas are made in house in a dedicated hand made still from the finest wheat, rye and barley blends and is distilled up to 10 times to create an exceptionally clean and unique spirit - perfect to sip or as a great base for cocktails.

Finally their gins, using their own base spirit comes alive with the infusion of the finest botanicals sourced from around the world. Produced in a dedicated gin still, with subtle peppery notes and a dry citrus finish, their gin embodies their ethos perfectly-

íon Distillery : Purity of Spirit

PRODUCT RANGE

Launching mid 2018 - íon Distillery products will be available nationwide.

Sales Contact: Visit us: Get in touch: Darren Nugent

357B Drumnakilly Road, Carrickmore, Omagh, Co. Tyrone, BT799JY

- t: +44 (0)28 8076 1923
- e: info@iondistillery.com

w: www.iondistillery.com twitter: @IonDistillery



## Jawbox Small Batch Gin





WHAT THEY DO Small Batch Gin, distilled and bottled by hand on one estate.

The brainchild of Belfast-barman, Gerry White, Jawbox Small Batch Gin is named in honour of the ever-celebrated Belfast sink, colloquially known as the 'Jawbox'. The heart of the kitchen, the big sink, was where the craic was heard and unforgettable stories were shared. Inspired by the magnificent industrial era of Northern Irish history when ordinary men and women put Belfast on the map for hard graft and craft, Jawbox is a modern expression of this traditional, impressive and uncompromising character. The Ards Peninsula, Co. Down is home to both The Jawbox Distillery and the fields where its grain is grown and harvested. It is here where things are done the hard way, for the right reasons.

Distilled very slowly in a traditional copper pot still for the best quality spirit, eleven botanicals are steeped overnight in the warmed spirit releasing their maximum influence. While most of the botanicals are 'steep and boil', three of the botanicals use the vapour extraction method to preserve their delicate flavour and aroma.

On the nose, Jawbox is an impressive experience of bold juniper and pine, balanced with a gentle touch of sweet coriander and clean citrus. More complex on the palate, citrus and juniper develop into peppery, earthy Angelica root, finishing with citrus and lingering juniper and pine.

Jawbox Small Batch Gin is a Classic London Dry Gin – 43% alc/vol.

The preferred Jawbox serve calls on a Belfast-invented accompaniment, ginger ale. To enjoy the Perfect Swerve, pour 35ml Jawbox into an ice-filled glass, topping up with premium Ginger Ale and garnishing with a wedge of lime.

#### **HOW TO BUY**

The award-winning range is available across NI from Tesco, M&S, Sainsbury's, Asda, Winemark and Russell's Cellars. Also available to purchase online from Amazon and from a selection of licensed retailers and select licensed venues across the UK and ROI and further afield. Available in ScI and 70cl. For more information, contact Drinksoloov.

### **DELIVERY RADIUS**

Drink of the Year 2016 - McKenna's Guide

Great Taste Award 2017

Global

Belfast Business Awards 2017 - Best New Business

#### Get in touch:

**AWARDS** 

t: +44 (0)28 9033 9955

e: jawbox@drinksology.com

w: www.jawboxgin.com



Facebook, Twitter, Instagram: @jawboxgin



## 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:

Visit us: Get in touch: Philip Mills

137 Hillsborough Old Road, Lisburn, Co. Antrim, BT275QR

t: 028 9267 9121

e: coffee@johnsonbrothers.co.uk

w: www.johnsonscoffee.com



# Kilmegan Cider



#### WHAT THEY DO

Award winning small batch craft ciders

Founded in 2013 Kilmegan Cider is already internationally recognised as one of Northern Ireland's premier craft ciders.

Irish Quality Food Awards and Great Taste Awards in 2015 were followed with further success in 2016 by becoming the first cider from Ireland to win a Trophy in the International Cider Challenge. This achievement was eclipsed a few weeks later by the results in the British Cider Championships held at the Royal Bath and West Show in Somerset, England. With over 600 ciders entered in what is recogniséd as the biggest cider competition in the world, Kilmegan Cider won the Dry category and went on to be crowned Reserve Supreme British Champion Cider for 2016.

Each autumn, carefully selected varieties of apples from counties Down, Armagh and Tipperary are pressed using an old traditional Rack and Cloth press at the Cidery outside the seaside village of Dundrum, Co. Down. The juice from these apples is then fermented and matured for up to twelve months before bottling. Using 100% pure juice in our fermentation and sweetening process gives a natural clean and crisp finish to all our ciders.

500ml hottles

Kilmegan "Real" Cider (Dry) 6.8% abv.

Kilmegan "Irish Farmhouse" Cider (Medium Drv) 5.9% abv.

Kilmegan "Wild Elderflower Infused" Cider (Medium) 4.0 % abv.

#### **HOW TO BUY**

Available in some of Northern Ireland's best restaurants including; Shu Restaurant, Belfast. Poacher's Pocket, Lisbane. Balloo House, Killinchy. Parson's Nose, Hillsborough. Mourne Seafood, Dundrum. Maghera Inn, Newcastle. Buck's Head Dundrum. Old School House Inn, Comber. Fontana and Coast restaurants in Holywood. Off sales outlets include: JN Wines Crossgar, Neill Wines, Groomsport. Barbican Wines, Newcastle. Donard Wines, Newcastle. Vineyard, Belfast. McMullan's Ballynahinch. Bin34, Castlewellan. KWM Wine, Kilkeel, Mulholland's, Castlewellan. Tom's Wine Barrel, Downpatrick. Distributed by: Kilmegan Cider. email; andrew@ kilmegancider.com, JN Wine, Crossgar. email shop@jnwine.com, Neill Wine, Groomsport email info@neillwine.com.

#### AWARDS

Reserve Supreme British Champion Cider 2016

Dry Category Winner Royal Bath and West Show, Somerset 2016 International Cider Challenge Trophy & Gold Medal Winner 2016

International Cider Challenge Silver Medal x2 Winner 2016 International Cider Challenge Bronze Medal x2 Winner 2017

Gold Star winner Great taste Awards 2015, 2016

Highly commended Award Irish Quality Food Awards 2015

#### Sales Contact: Visit us:

Get in touch:



#### Andrew Boyd

40 Kilmegan Road, Dundrum, Co.Down BT33 ONP

- +44 (0)77 5138 0353
- e: andrew@kilmegancider.com
- w: www.kilmegancider.com



# Lacada Brewery



WHAT THEY DO Brewery Co-Op

Lacada is a multi-award winning brewery based in Portrush. It was set up with a Community Share Offer which brought together 283 co-owners who share a love of great beer and the north coast. Since 2015 they have continually produced superb beers with eye catching names, based around local landmarks and legends.

Devil's Washtub is a beguiling dark ale that has chocolate and caramel malty notes with a hoppy and slight orange peel undertone. It scooped Best New Product 2017 at Blas na hEireann whilst the consistently superb Utopian Stout garnered Silver in the stouts section at the same award ceremony. One of Lacada's runaway hits is East the Beast - a hoppy, fruity (think pineapple) IPA that is named after the popular surfing wave at East Strand in Portrush

With an ever expanding roster of new beers, Lacada has established itself as the brewery to follow, and not just for their own beer. This innovative co-operative also run a real gem of a festival each autumn – the Portrush Beer and Food Festival. The packed out event is attended by some of the leading micro-breweries from across Ireland and the UK, with a diverse range of beers. With the brewers on hand to serve and talk about their beers the atmosphere is amazing.

PRODUCT RANGE Sorley Boy's Stash Golden Ale, Giant's Organ IPA, Stranded

Bunny Stout.

HOW TO BUY Bars, restaurants, off licences throughout NI with more to

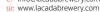
follow; see the website for the full list.

**DELIVERY RADIUS** Ireland wide.

Sales Contact: Visit us: Get in touch: Laurie Davis

7a Victoria Street, Portrush, Co. Antrim

t: 078 4062 7856 or + 44 (0) 28 7082 5684 e: info@lacadabrewery.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 producing two varieties. Medium and Blossom Burst. They have now added Limited Edition Oak Aged Cider (matured in oak barrels), Rhubarb & Honey Cider, Mulled Cider (infused with seasonal spices) as well as Still & Sparkling Apple Juice (produced from freshly pressed apples with no added sugar) and Apple Cider Vinegar (contains The Mother). All products are made from 100% apple grown and harvested on their home farm. "FROM PLANT TO POUR - THE PERFECT DRINK"

PRODUCT RANGE

**HOW TO BUY** 

Medium and Blossom Burst ABV 4.5% (500ml bottles and draft)

Oak Aged Cider ABV 5.5% (500ml bottle)

Rhubarb & Honey Cider ABV 4% (500ml bottles)

Mulled Cider ABV 4.5% (750ml bottle)

Still & Sparkling Apple Juice (750ml & 250ml bottles)

Apple Cider Vinegar (750ml & 330ml bottles)

Hotels, Restaurants, Bars, Off-licences in NI, ROI, UK, exporting to EU &

non EU Countries.

DELIVERY RADIUS AWARDS

Great Taste Awards 2014 1 star: Medium Cider,

Great Taste Awards 2015 1 star: Medium and Blossom Burst Cider.

Great Taste Awards 2016 2 stars: Blossom Burst Cider

International Cider Challenge 2015: Bronze Medium Cider

Blas na hEireann Irish Food Awards 2015; Silver Award Medium & Blossom

Burst Cider

Worldwide

Blas na hEireann Irish Food Awards 2016; Silver Award Blossom Burst

Blas Na hEireann Irish Food Awards 2017: Bronze Award Medium &

Blossom Burst Cider

Best NI Product (2017) with Belfast City Airport and Food NI for Blossom

Sales Contact: Visit us: Get in touch:

Pat McKeever 07876 684 992, Peter McKeever 07543 444866 Long Meadow Farm, 87 Loughgall Road, Portadown, County 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 Ardress where Mac Ivors Traditional Dry Cider, Medium Cider and Plum and Ginger Cider are produced.

It all starts with an apple and ends with great tasting pints of cider.

People love the deep, dry taste of our Traditional Cider, our light, fresh and fruity taste of our Medium Cider and the burst of heat and flavour in our Plum and Ginger.

### PRODUCT RANGE **HOW TO BUY**

Traditional Dry Cider, Medium Cider and Plum and Ginger Cider. 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.

In 2015, Mac Ivors Cider Co was overall Cider Champion at the prestigious International Brewing and Cider Awards. In 2016, Mac Ivors Cider Co was awarded a silver in Blas na hEireann for Traditional Dry and Plum and Ginger ciders. It was voted best Artisan producer in Armagh, joint best in Ulster and joint best in Ireland. The team picked up Great Taste Awards for Traditional Dry and Medium ciders and were awarded a silver medal at the Irish Quality Food and Drink Awards. In April 2017, Greg picked up three gold medals for the three cider varieties at the International Brewing and Cider Awards.

#### Sales Contact: Visit us:

Greg MacNeice or Sarah McNally Unit B2 Milltown East Industrial Estate, Upper Dromore Road, Warrenpoint Newry BT343PN t: +44 (0)28 3885 1381

Get in touch:



e: sales@macivors.com III. www macivors com

facebook: /MacIvorsCiderCo/ twitter: @MacIvorsCider instagram: macivorscider

# Mourne Mountains Breweru



#### WHAT THEY DO Craft Beer

Founded in 2015, owner Connaire McGreevy is a craft beer aficionado and businessman who was inspired to launch his own brewery after he travelled and visited craft brewers and bars all over the world, seeing first-hand how exciting the industry can be. He channelled his passion and research to produce some of the finest artisan beers in the country, catering to the growing thirst for local brews. Mourne Mountains Brewery has grown to become a major part of Northern Ireland's blossoming craft beer sector.

The brewery takes its name from the nearby Mourne Mountains, but that's not the only connection, All of its beers are produced using fresh water from the Spelga Dam, located at the heart of the mountains, and as Master Brewer Tom Ray says, it is "beautifully soft, and perfect for brewing."

The brewery is also inspired by the legend of 'Slángha', an ancient figure who travelled over from Greece and was one of the first people to produce beer using the water from the Mournes.

Here then is a homegrown brewery inspired by one of our areas of outstanding natural beauty that's tapping into some outstanding natural ingredients too.

Mourne Gold Pale Ale - The grist of Mourne Gold combines lager malt with 10% wheat malt, producing a very pale ale. Continental Brewers Gold hops give a fresh and fruity aroma, making this a beer worthy of its legendary past.

Mourne Mist Pilsner - Soft brewing water combined with biscuity barley malt and the classic Bohemian hop variety, Saaz, for a floral aroma and an earthy bitterness. East Coast IPA – Inspired by West Coast IPA brews from the USA, this shows that a beer brewed on the East Coast can be just as hoppy. Citrus and pine aromas give way to juicy malt and resinous hop flavours, with an assertive bitter finish.

Big Rock Wheat Beer – Special yeast is used to produce fruity aromas which are balanced by spicy German Northern Brewer hops. Malt starts to come through in the flavour of the beer, with more spicy hop and a hint of clove rock from the yeast. Caramalt and crystal malt really shine in the finish making this a landmark of a beer. Red Trail Red IPA - This beer combines the finest specialty Caramalt and crystal malts with Roasted Barley in the grist. It is generously hopped for flavour and aroma, with a long dry finish.

Mourne Mountains Brewery also produces a number of seasonal, limited edition beers throughout the year, so keep an eye out for those.

HOW TO BUY

Many off-licences, restaurants and pubs across Northern Ireland - check the brewery's Facebook page for up to date information. Also available to purchase online at www.kwmwine.com

Red Trail Red IPA won two stars at the Great Taste Awards 2016, the only beer from Northern Ireland to achieve that accolade in 2016. East Coast IPA won a silver medal at the 2016 Alltech Dublin Craft Beer Cup, the only NI beer to be recognised with an award that year

#### Sales Contact: Visit us:

Jolene O'Hare

Unit B2 Milltown East Industrial Estate, Upper Dromore Road, Warrenpoint Newry, BT343PN +44 (0)28 4175 2299 facebook: /MourneMountainsBrew/

Get in touch:

e: info@mournemountainsbrewery.com

w: www.mournemountainsbrewery.com twitter: @MourneBrewery



## Neill Wine



WHAT THEY DO

Wine Importers, Wholesalers and Retailers. They also have one of the best ranges of local craft beer in Northern Ireland

Robert Neill has covered the best part of twenty years working within the various departments of the UK wine trade beginning in retail, then eventually into the wine wholesale market selling directly to the hospitality industry. In 2002 he set up his own wine importation and distribution business up to present day through Neill & Co. Fine Wine Importers (Trade) and Neill Wine (Retail).

Robert's reputation has been built on knowledge, honesty and the ability to offer a wide range of products that brilliantly capture their regional and varietal styles at an unbeatable price.

Neil Wine has a wholesale division supplying to many restaurants, hotels and golf clubs across Northern Ireland as well as two retail outlets in North Down.

They import wine from all the major wine producing regions of the world, and as an independent their wines are exclusive to their two retail outlets. They have fully embraced the current buzz around local craft beer and 'The Beer Wall' at Neill Wine in Groomsport is a beer lover's delight!

Wine & Spirit Education Trust Diploma

Sales Contact: Visit us:

Get in touch:

Robert Neill: 028 9145 0114

facebook: /baywines99

Neill Wine, 49 Main Street, Groomsport, County Down, BT196JR Bay Wines, 2 Station Square, Helen's Bay, County Down, BT191TN t: Neill Wine 028 9145 0114 Bay Wines 028 9185 3650 e: info@neillwine.com w: www.neillwine.com twitter: @neillwine



### Niche Drinks Co Ltd



WHAT THEY DO Producers of Irish Cream Liqueur and Irish Whiskey.

Since 1983 Niche Drinks has been producing Irish Cream Liqueurs of the highest quality for their retail partners in the UK, Europe and the USA.

For Irish Cream Liqueurs, Niche Drinks will take an initial product request and design a bespoke formulation tailored to the target consumer's needs. They test this formulation for long term technical stability whilst at the same time sourcing the most appropriate bottle and label design to ensure that the final product has stand out appeal on the shelf.

Our source of cream is fully traceable back to our grass fed dairy herds and we have vast experience with ranges of natural and nature identical flavours.

On the whiskey side of the business, our brand The Quiet Man, first bottled in 2015, is multiaward winning and is available as a superior quality blend, an 8 Year Old Single Malt, a 12 Year Old Single Malt and a 12 Year Old Sherry finish.

The Quiet Man was a Double Gold Medal Winner at the San Francisco Spirit Awards and was Gold Medal Winner for Irish Whiskey in the Spirits Business Whiskey Awards, and was awarded 93 points in the Jim Murray Whiskey Bible 2018.

Niche Drinks are currently building The Quiet Man Craft Distillery and Visitor Centre in Derry in the North West of Ireland.

**PRODUCT RANGE** 

The Quiet Man 8 and 12 Year Old Single Malt, The Quiet Man 12 Year Old Sherry Finished Single Malt, The Quiet Man Superior Blended Irish Whiskey. Tipples Irish Cream Liqueur, Causeway Coast Irish Cream Liqueur, Shannon's Irish Cream Liqueur.

**HOW TO BUY** 

The Quiet Man is available in 27 international markets and is widely available in N. Ireland. It can be ordered worldwide from www. masterofmalt.com or www.heavenlydrinks.co.uk Tipples can be bought in Sainsbury's and Causeway Coast in ASDA.

DELIVERY RADIUS Global.

Sales Contact: Visit us: Get in touch: Ciaran Mulgrew

10 Rossdowney Road, Derry, BT476NS

t: +44 (0)28 7131 4765

e: ciaran.mulgrew@nichedrinks.com

w: www.nichedrinks.com





# Northbound Breweru



#### WHAT THEY DO Premium craft beers

Northbound Brewery hails from Derry-Londonderry where David and Martina Rogers craft award winning premium beers. Returning home in 2010 after almost a decade in Australia, the couple felt bound by the North West of Ireland hence the brewery name

These emigrant years have been invaluable as David gained experience within Australian and Japanese breweries. David's knowledge has now been recognised by the Institute of Brewing and Distilling, having been awarded the prestigious Master Brewer qualification, a rare recognition only bestowed upon a dozen people globally each year. Martina worked within the financial services sector where she gained sales and marketing skills.

Northbound Brewery prides itself on producing premium, unpasteurised beers that are unfiltered, with no artificial additives and bottled fresh on site. Using local ingredients where possible including Irish malt, Derry water and Irish carrageenan moss the brewery has released 2 beers to date, "08" a Kölsch Style Beer and "26" a Pale Ale. The 08 Kölsch Style Ale won a Great Taste Award in 2015.

Looking ahead, Northbound Brewery is continuing to trial natural new ingredients that celebrate the high quality of produce in the region, and are collaborating with local producers to bring out the best of the North West.

The award-winning producer, Dart Mountain Cheese has washed its cheese with their 26 Pale Ale.

PRODUCT RANGE "08" Kolsch Style Ale "26" Pale Ale.

**HOW TO BUY** Lots of cafes, hotels, restaurants and off-licences across

Northern Ireland

DELIVERY RADIUS All of Northern Ireland.

Sales Contact: Visit us: Get in touch:

Martina Rogers

6 McLean Road, Derry, BT48 8JW

t: 075 1219 8686

w: www.northboundbrewery.com

# Papas Mineral Company



#### WHAT THEY DO Artisan Drinks & Speciality Cordials

Papas Mineral Company is a small local manufacturer of speciality drinks and cordials based in Bangor, County Down. It came about in 1999 due to a demand for high quality drinks and cordials free from artificial flavours, colours and sweeteners. Ever since. Papas has become one of the market leaders in Northern Ireland. Customers say these nostalgic drinks remind them of their childhood.

The ever popular non-alcoholic ginger wine is made from a 100 year old recipe. It packs a mighty kick when paired with whiskey to make a "whiskey mac", but it's equally good mixed with soda water.

The spiced winterberry cordial is lovely with hot water in the colder months. Add it to red wine for an instant mulled wine, without the faff. The light and summery elderflower cordial is a winner with Prosecco and the newest concoction, Clove Cordial, is already a firm favourite.

PRODUCT RANGE

Ginger Wine, Spiced Winterberry Cordial, Clove Cordial, Sarsaparilla, Elderflower Cordial, Traditional Lemonade, Peppermint Cordial and Sugar-Free Ginger Wine.

HOW TO BUY

Butchers, farm shops and convenience stores across Northern Ireland Food fairs, St George's Market, Belfast on Saturdays

9am-3pm.

DELIVERY RADIUS NI-wide

AWARDS

Clove Cordial won Gold at Blas na hEireann 2016

Peppermint Cordial won Bronze in 2017 Blasna hEirann

Sales Contact: Get in touch:

Wayne Adair

- t: 028 9185 7122, Trade/Re-order (cordials) Bookings & General Enquiries: 07886 538 603
- e: info@papasmineralcompany.com w: www.papasmineralcompany.com





### P. McCann & Sons



WHAT THEY DO Fresh fruit, pure apple juice range and cider.

P.McCann & Sons was founded in 1968. It is family run with three generations actively involved in the running of the business. The company began trading over door-todoor sales, which over time grew to the McCann's travelling to Belfast's Fruit Market and also to Dublin Fruit & Veg market where the company still has premises. Today they deal with all the major supermarkets. They supply them with fruit all year round from their state of the art facilities in Carn Food Park, Portadown, Co. Armagh.

The company is well-known throughout Ireland and the UK for the service they provide to the Supermarket, Retail, Wholesale, Catering, Juice and Cider Markets. With more than 40 years of experience and knowledge of the fresh apple, pear, organic and apple processing market. McCann's have now launched their own Pure Apple Juice Range under the 'McCann's Harvest' brand along with Co. Armagh's finest 'Apple County Cider'.

They are consistently working with local fruit growers advising on new fruit plantations such as the new Orchard tree-wall system, along with new varieties of apples, pears and plums.

**HOW TO BUY** All major supermarkets across the UK and Ireland

**DELIVERY RADIUS** Ireland and UK CERTIFICATES BRC Grade A

SEDEX accredited

Organic Soil Association accredited

NIFDA member

Assured Produce supply base

Visit us:

Head Office: 9 Diviny Drive, Carn Food Park, Portadown, Co. Armagh BT635WE Dublin Office: Unit E, Marys Lane, Dublin Fruit Market, Dublin 7, Co. Dublin, Ireland t: +44 (0) 28 3833 0401

Get in touch:

e: info@mccannapples.co.uk w: www.mccannapples.co.uk



# Punjana



We love working with the world's best tea gardens and blend award-winning teas in Belfast that have received the highest awards possible in the Great Taste Awards. Our mission has always been to create the "perfect everyday cuppa". A tea that has superior taste and flavour but still affordable. Easier said than done...but give it a try, we think you'll love it!

In 1896, from a tea warehouse near Belfast docks, founder Robert S Thompson, trained in the art of tea tasting and soon became known for his uncompromising devotion to quality.

Today, Thompson's Family Teas, who make Northern Ireland's best-selling tea, Punjana, have been blending and packing their award-winning range in Belfast for over 120 years.

As 4th generation Thompson's, they share this passion for quality and take great pleasure in selecting teas from only the very finest gardens in Assam, Kenya and beyond. These tea leaves are highly prized and command a greater price. These are the leaves which find their way into the Thompson's blends.

It takes a certain amount of courage to choose what is best over what is most profitable, but the Thompson's stay focused on sourcing only the highest quality tea leaves, and simply can't be persuaded to do it any other way.

Their considerable success in the prestigious Great Taste Awards is undoubtedly due to their obsessive love of quality and the fact that they personally taste-test each and every blend they produce.

Alongside their Punjana blend, which launched in the 1950s with their iconic "Pick Punjana Tea" television jingle, their range of exotic loose teas have now become afternoon teas of choice in such iconic locations as the Titanic Ballroom, National Trust properties and Hastings luxury hotels.

AWARDS

NIFDA People's Choice Award 2015 & 2017 – Puniana officially Northern Ireland's favourite food and drink product as voted for by the public. NIFDA Best New Product 2015 – for Thompson's Signature 3 Gold Stars in the Great Taste Awards – for Thompson's Puniana. Thompson's Irish Breakfast, Thompson's Titanic, and Thompson's Organic Green Tea, Ginger and Pineapple. Awarded over 100 Gold Stars in total from the Guild of Fine Foods since 2005

Sales Contact: Visit us: Get in touch:





Lindsay Skinner

Punjana Limited, Carnforth Street, Belfast BT5 4QA

- t: +44 (0)77 6832 0101
- e: lindsay@punjana.com

w: www.punjana.com instagram: punjanatea/

facebook: twitter: youtube:

/PunjanaTea/ @PunjanaTea http://bit.ly/2o4PBF6



## Rademon Estate Distilleru



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 disconcerning 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 4501 bespoke copper pot stil, 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.

Since 2014 the team have worked tirelessly to promote awareness of the brand and fortunately they have seen increasing interest from international partner's wanting to import Shortcross gin into their countries and they now successfully export to 10 different countries worldwide.

Rademon Estate Distillery is also proud to be able to introduce new international gin fans to Shortcross as well as being able to give fans from closer to home the chance to enjoy their favourite gin abroad. The recognition received in multiple international spirits awards and in 2017 they were awarded the Gold Medal at the World Spirits Awards in San Francisco. Tourists leaving Northern Ireland can purchase Shortcross at World Duty Free across all UK and Irish Airports, this has boosted awareness and recognition of the brand both within the global gin industry and to new customers.

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 inwine.com, Rademon Estate Distillery Shop and at notonthehighstreet.com.

AWARDS

San Francisco Gold 2017 Gin Masters Master 2016 IWSC Silver Outstanding 2016

Sales Contact: Visit us:

Get in touch:

Fiona and David Boyd-Armstrong

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

t: (028) 4483 0001

e: hello@shortcrossgin.com twitter: @shortcrossgin

w: www.shortcrossgin.com pintrest: Shortcross Gin



### SD Bell & Co Limited



### 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

Sales Contact: Visit us: Get in touch:

Robert Bell

516 Upper Newtownards Road Knock Belfast BT4 3HL

- t: (028) 9047 1774
- e: sales@sdbellsteacoffee.com
- w: www.sdbellsteacoffee.com

## 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 Grev 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.

Weekend stall at St George's Market, www.suki-tea.com and too **HOW TO BUY** 

many others to list!

DELIVERY RADIUS Worldwide

AWARDS The company has 35 Great Taste Award stars under their belt, with 7 products gaining awards in 2016, including 3 Gold Stars

for Oolong Orange Blossom and Ayurvedic herbal tea in 2016, and 2 gold stars for their tingly whole peppermint and Indian

Spiced Chai.

Visit us: Get in touch: Unit 6 Twin Spires (ORTUS), Belfast, BT132JF

t: 028 9033 0938

esme@suki-tea.com

w: www.suki-tea.com facebook: /sukitea Pinterest: Suki Tea

twitter: @SUKITFA 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.

#### **HOW TO BUY**

The award-winning range is available across NI in Tesco, Asda, Sainsbury's, Winemark and Russell's Cellars, Also available to purchase online at Amazon and from a selection of licensed retailers and select licensed venues across NI and ROI. For more information contact our distributors, Drinksology.

Throughout UK and Ireland.

#### AWARDS

Since 2012, Tempted Cider has won 27 titles from prestigious

awarding bodies, including:

Tempted Elderflower Cider - Great Taste Top 50 Foods List 2017 Tempted Elderflower Cider - 3 stars at the Great Taste Awards 2017 Tempted Elderflower & Medium Dry Ciders - Silver medals at

International Cider Awards 2017

Tempted Strawberry Cider - Gold at Bath & West Show British Cider

Championships 2017 Tempted Dry Cider - Beoir Champion Cider of Ireland 2017

Davy Uprichard - Best Artisan Producer - National Irish Food Awards (Blas na hÉireann) 2016

Sales Contact: Visit us: Get in touch:



Janet / Davy Uprichard

2 Agars Road, Lisburn, BT28 2TQ

+44 (0) 28 9262 1219

e: tempted@drinksology.com w: www.temptedcider.com

Twitter: @TemptedCider Instagram: @TemptedCider



# 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.

The Echlinville Distillery became the first newly-licensed distillery in Northern Ireland for over 125 years when it began production in 2013. It has since established itself at the forefront of Ireland's spirits renaissance and is home to some of the north's best-known spirits that include: Dunville's Irish Whiskey, Jawbox Gin, Echlinville Gin and Bán Poitín.

Echlinville's state-of-the-art stillhouse stands proudly alongside the 19th century Echlinville Manor House, former seat of the Echlins who were once among the most influential families in Ireland.

Believed to be Ireland's only field-to-glass distillery, Echlinville's first casks of single malt and pot still whiskeys came of age in 2016. All their new-make spirit is distilled from barley grown and harvested on the distillery farm on the Ards

Echlinyille also malt all their own barley by hand and have revived the age-old technique of distillery floor malting - a method rarely used in modern distilleries. They are also perfecting the art of 'trickle pot distillation' – slowing down the stills to maximise the spirit's contact with the copper to create a sweeter, more complex spirit. At Echlinville, quality will not be compromised for expediency.

Echlinville are proud of their roots on the Ards Peninsula, and that sense of place is the essence of their premium spirits. As well as using only their homegrown barley in their whiskey distillations. Echlinville barley is also used to distill the unique neutral base spirit for Echlinville Single Estate Irish Pot Still Gin. Infused with locally foraged botanicals, including Strangford Lough seaweed and indigenous whin bush petals, Echlinville Gin was awarded a coveted Three Star rating at the Great Taste Awards 2017, with the judges commenting 'in a world filled with gins, this one stands out. Echlinville is a family-run distillery and they love to share their devotion to quality spirits with visitors from around the world. Their visitor experiences include tours, tastings and special 'stay and distil' experiences, which give whiskey enthusiasts the opportunity to distil their own unique cask while staying at the historic Echlinville Manor House. Private tours and bespoke group packages are also available on request.

Echlinville Private Reserve Cask Offer - Limited number of casks available for private purchase. Dunvilles PX 10 Year Old Single Malt Irish Whiskey, Dunville's Three Crowns Premium Blended Irish Whiskey, Dunville's Three Crowns Peated Irish Whiskey, Echlinville Single Estate Irish Pot Still Gin, Jawbox Gin, Bán Poitín. New releases coming soon including premium vodka, a new 16 year old single malt expression and an exceptional 17 vear old rum finish whiskey.

HOW TO BUY

Listed by Musgrave for Supervalue and Centra; Independent retailers, hotels, bars and restaurants; Available online at drinksology.com (trade only). lebonvin.co.uk (UK) and masterofmalt.com (UK) celticwhiskevshop.ie and irelandcraftbeers.com (Ireland) whisky.fr (France) hawe-bremen.de (Germany) stillman.ch (Switzerland) wineworld.nl (Netherlands) totalwine.com (USA)

**DELIVERY RADIUS** AWARDS

UK, Ireland, Europe, International

Dunville's PX 10 Year Old Single Malt has won three consecutive World Whiskies Awards (2015, 2016 and 2017) and Irish Whiskey Award (2016) for Best Irish Single Malt 12 Years and Under, and a Gold Medal at the San Francisco World Spirits Competition 2017 and offices, an BASDA Media at the Sain Hands of word in State Sta Whiskey Awards for Best Poitin (2016, 2017).

Visit us: Get in touch: Echlinville Distillery, 62 Gransha Road, Kircubbin, BT22 1AJ

t: +44 (0)28 4273 8597

e: info@echlinville.com

facebook: The Echlinville Distillery

twitter: @Echlinville Instagram: Echlinville









# Walled City Brewery



#### WHAT THEY DO Craft Beer

The Walled City Brewery is a unique restaurant and brewhouse located in Ebrington Square, Derry-Londonderry.

Founder James Huey is a qualified diploma brewer having spent 12 years brewing with the largest beer company on the island.

After leaving the company, James realised he had two passions in life – craft beer and the city of Derry-Londonderry so he set off on an extraordinary journey to build the first craft brewery in the city centre for over 100 years.

496 days after writing down his vision, James and his wife Louise opened the Walled City Brewery on 15th May 2015.

Boom - this is a Derry Pale Ale with a fusion of cascade and amarillo hops inspiring tropical and citrus flavours that are wonderfully balanced.

Stitch – this is inspired by the city's extraordinary shirt-factory history. Multiple hop varieties are used in this ale, at several different points in the brewing process. With emphasis on late hop and dry hop additions, there are tropical fruit and citrus flavours and aromas on a bed of pale and Munich malt.

Kick - this is inspired by the greatest band ever to come out of Derry - The Undertones! Their crystal clear Sperrin water has the perfect mineral content for this crisp, refreshing pilsner. The wonderful malty sweetness is delicately balanced with a subtle addition of noble and new world hops.

The bacon-infused Snout creation for Breakfast Month was a huge success.

The Valentine's edition Love LocALE is infused with Armagh Bramley apples and their own rhubarb from their garden.

Boom. Stitch, Kicks, Snout and Love LocALE. PRODUCT RANGE

Sales Contact: Visit us: Get in touch:

James Huev

70 Ebrington Square & Parade Ground, Derry~Londonderry, BT476FA

- t: 075 9185 0920 or + 44 (0)28 7131 8666
- e: james@walledcitybrewery.com or info@walledcitybrewery.com

w: www.walledcitybrewery.com



# Whitewater Brewing Co. Ltd.



Hand-crafted ales, lagers and stout in casks, kegs and bottles Whitewater Brewing Company was established in 1996 on the family farm in the heart of the Mourne Mountains, near Kilkeel. Since then, the craft beer scene has really taken off, and Whitewater produces some of the best brews around.

In 2017 they moved to a purpose built 15,000sq ft brewery in the beautiful area of Castlewellan. Exciting things are happening for Whitewater at present and we are looking forward to seeing what the future brings, including a brand new visitor centre opening late Spring/early Summer, watch this space!

A string of awards have followed including their Belfast Lager winning Best Overall Lager in the International Beer Challenge and Top Lager at the Irish Quality Food & Drink Awards.

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 All good bars, restaurants, off-licences and supermarkets throughout Ireland (North and South).

### HOW TO BUY

\*Maggies Leap IPA: Irish Quality Drink Awards - Highly commended / Great Taste Awards

### AWARDS

\*Belfast Lager; Great Taste Awards / Winner Irish Quality Food & Drink Awards / International Beer Challenge – Silver

\*Belfast Ale; Great Taste Awards / International Beer Challenge

\*Belfast Black; Great Taste Awards

\*Clotworthy Dobbin; International Beer Challenge – Bronze / Great Taste Awards

\*Copperhead; International Beer Challenge – Silver

\*Hoppelhammer; International Beer Challenge – Bronze SALSA – Safe and Local Supplier Approval

Visit us:

Get in touch:



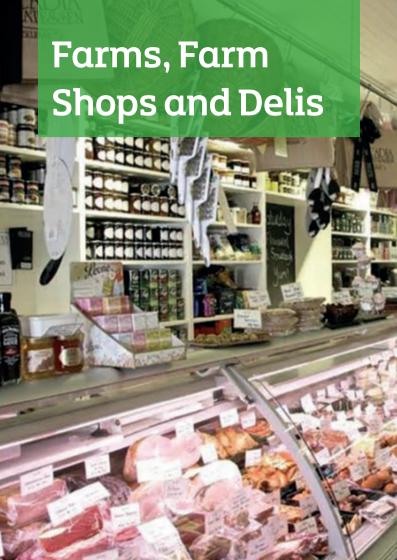
Whitewater Brewing Co. Ltd, Lakeside Brae, Clarkhill Road Castlewellan BT31 9RH

D28 4377 8900

e: info@whitewaterbrewery.com

w: www.whitewaterbrewery.com







### Arcadia Delicatessen



Fine food grocery and hampers

This place has been a feature of Belfast's Lisburn Road for more than 80 years. It is actually the oldest retail unit on the road having been opened by the Brown family in 1933. The shop has morphed from a bakery/general store to the fine food emporium it is today. The Browns are still at the helm. Mark and his wife Laura took it over in 2006 and completely refurbished the premises.

Awards include the NI Delicatessen of the Year and it was a finalist in the 2015 Observer Food Monthly Awards. Mark and Laura work hard to position Arcadia at the heart of the local foodie scene. They are particularly supportive of artisan start-up businesses, stocking not only their produce but also laying on events and actively promoting them on social media.

There is no way you will come out of here empty-handed. Happily you can also buy online at www.arcadia.co.uk Check out those gift hampers. We'll have the Malone one, thanks!

Opening Hours 8.30am-6.00pm



# Broughgammon Farm



WHAT THEY DO

Broughgammon is a forward-thinking family run farm. Kid goat meat, free range rose veal & seasonal wild game.

Based just outside the pretty seaside town of Ballycastle. The aim of the farm is to create great food, sustainably. The farm is a mix of arable, grazing and rough hill ground, with it's own stream, pond, clusters of mature trees and maintained hedgerows. It's here that the Cole family are creating their very own good-life!

Alongside an artisan butchery, eco-farm house and small farm yard, there is also a well stocked farm shop, full of Broughgammon fresh meat, local produce, garden veg and country crafts. The farm also hosts a number of Artisan masterclasses, butchery classes and seasonal courses throughout the year.

**DELIVERY RADIUS** Broughgammon Farm supply meat boxes throughout the UK & Ireland via their website www.broughgammon.com. They also attend regular markets throughout Northern Ireland and Ireland. See their website broughgammon.com for more details. Wedding and events catering is available also.

**AWARDS** 

Highly Commended in 'Taste of Northern Ireland' Northern Ireland Tourism Awards 2014, Business in the Community Environmental Improvement Award 2014, 'Local NI Food Producer of the Year' Countryside Alliance Awards 2013, UK Countryside Alliance Awards Finalists 2013, Great Taste Award 2015. Best Snack in the British Street Food Awards.

OPENING HOURS

Farm Shop & Cafe; Friday 11-5pm only, Tuesday-Thursday by

appointment (07435765845)

Sales Contact: Visit us: Get in touch:

Charlie Cole and Becky Cole

50 Straid Road, Ballycastle, Co. Antrim, BT546NP

e: info@broughgammon.com or becky@broughgammon.com w: www.broughgammon.com Instagram: @broughgammonfrm twitter: @BroughgammonFrm facebook: /BroughgammonFarm







# Deli Creightons



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 prepacked 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 OLN e: andrew@creightons.co.uk

Get in touch:



t: 028 9062 3131

w: www.creightons.co.uk twitter: @MyCreightons



# Hillstown Farm Shop



WHAT THEY DO

Rare breed pork, traditional breeds of dry aged beef, lamb and free range chicken

The Logan family have been farming their land between Randalstown and Ahoghill for the past 5 generations. Six years ago they opened their very successful farm shop right in the middle of their farm. Customers love to come and visit so they can see the hens, llamas and cattle roaming about the fields.

Everything is born and finished on site. They use mainly Aberdeen Angus and Shorthorn beef and dry age it for a minimum of 28 days.

They also brew their own Irish stout which they feed to the cattle to produce a Kobe type beef which they call their Beer fed beef! They must be VERY happy animals.

We all know Gloucester Old Spot pigs are fantastic porkers. That's why the Logans chose to rear them for their award – winning sausages and fantastic bacon.

Once you've stocked up on their delicious meat, why not visit their new café? Their restaurant is attached to the farm shop where they only serve meats from their farm and use the best local produce from Northern Irelands artisans.

HOW TO BUY Direct from Farm Shop

> St Georges Market Belfast every Saturday, On line website for collection or delivery.

AWARDS Northern Ireland Gourmet pork sausage Champions 2007-2012

Finished in Top 10 in UK Sausage Finals

2013 Great Taste Awards: 2 stars for Sticky Toffee Pudding 2014 Great Taste Awards: 1 star for Sirloin Steaks and Soups 2015 Great Taste Awards: 1 star for Rib eve steak, Steak and Stout Pie and 2 Stars for Hillstown Goats Butt Wheat Beer

Sales Contact: Visit us: Get in touch:

Nigel/Alister/Caroline

128 Glebe Rd Randalstown Co Antrim BT413DT

- t: 028 9447 8662 or 077 1174 2240
- e: hillstownfarmshop@hotmail.co.uk w: www.hillstownfarmshop.com









# 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. Sample prices are £7 per bag for British Queens and £5 per bag for Casablanca. They can package in 2.5kg bags for an additional cost of £2 per 25 kilos.

**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, BT2350X t: +44 (0) 28 9187 1 275 or +44 (0) 79 29 16 8839

e: shop@hornersfarm.com

w: www.hornersfarm.com



# McKee's Country Store



#### WHAT THEY DO Farm shop

Nestled in the Craigant let 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 ribeve steak. malteser squares, bannocks, double cream, honey lemon chicken, carrots, lemon curd, liquid chicken stock and black pudding sausages. Sounds like a ingredients list for a Masterchef invention test! You can get all of these and much, much more.

They want you to enjoy the flavour and experience of local produce without the hassle. Don't forget to grab a bite in the café. It's the law round these parts.

PRODUCT RANGE Bakery, Deli, Dairy, Fruit and Vegetables, Frozen Food, Butchery

and Groceries.

**DELIVERY RADIUS** If you order online, they can deliver to certain areas.

**AWARDS** Rural Retailer of the Year 2011

Sales Contact: Visit us: Get in touch:

Colin McKee

28 Holywood Road, Newtownards, Co. Down, BT23 4T0

t: +44 (0)28 9182 1304

e: orders@mckeesproduce.com w: www.mckeesproduce.com



# O'Malley's Farm Shop & Potatoes



Potato Growers and Farm Shop

Farming is in the O'Malley's DNA. The family has been working the land for the past four generations, rearing beef cattle, sheep and growing barley.

They have been growing their own potatoes since 2005. They plant three varieties; Oueens, Kerr Pinks and Maris Pipers, which they supply to other shops and restaurants.

Colin and his wife Lissa opened their farm shop in Poyntzpass Village in July 2014. The shop is stocked with fresh fruit and vegetables alongside their own potatoes, naturally!

They also stock meat from William Baird (William is from a neighbouring farm who has his own shop in Newry), Fred Elliott, two local bakeries and a selection of artisan products from across Northern Ireland. Throughout the year they also make hampers to order.

PRODUCT RANGE

2kg, 5kg, 10kg and 20kg Queens, Kerr Pinks and Maris Pipers, Homemade Coleslaw and Potato Salad, Fresh Fruit and Veg. Dairy, Butchery, Free Range Eggs, Selection of Artisan Products.

HOW TO BUY

O'Malley's Farm Shop, William Baird Butchers (Newry), Fred Elliot Butchers (Banbridge). Potatoes can be bought directly at

the Farm in Loughbrickland.

facebook: /omalleysfarmshop



# The Poachers Pantry



WHAT THEY DO

Artisan food and wine farm shop at the Poachers 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: Get in touch:









### Pheasants' Hill Farm



#### WHAT THEY DO

Free range rare breeds farm, farm shop and St George's market stall selling free range pork, bacon, hams, smoked hams, lamb and eggs, grass-fed beef, free range chickens and wild venison in season.

Here's a few tasty tit-bits about them. They started out with one Tamworth pig in 1997. Then when their neighbours got wind of it (excuse the pun) they asked about free range pork. So they got a herd. Then followed the sheep and chickens. They're all free-range, naturally reared and rare breed. They partner other rare breed farmers in Northern Ireland with similar attitudes to farming who supply them with Irish Moiled and Dexter grass fed beef, grass fed lamb, wild venison, free range chickens, turkeys, ducks and geese, as well as rabbits, pheasants, and other game birds. We just can't list everything they sell, but it's all totally delicious. They're able to cope with all that meat because they have their own butchery on site. You have to taste their dry-cured bacon to believe how good it is. You can buy direct from the farm or order online for home delivery or click and collect from the farm or from St Georges Market. They have a stall at St George's Market in Belfast every Saturday. Look out for their mobile kitchen at events. Wedding, hampers and outside catering too.

DELIVERY RADIUS Ireland and UK wide.

#### OPENING HOURS

Farm shop opening hours Monday to Saturday 10am to 5pm St Georges Stall Opening Hours Every Saturday 9am to 3 pm Online orders www.pheasantshillfarm.com.

Visit us: Get in touch: 37 Killyleagh Road, Downpatrick, BT30 9BL

t: +44 (0)28 4461 7246

e: info@pheasantshill.com

w: www.pheasantshillfarm.com

facebook: /pheasantshillfarm twitter: @PheasantsHill instagram: Pheasants' Hill Farm pintrest: /Pheasants Hill Farm







### Sawers



#### WHAT THEY DO Suppliers of fine foods

Sawers is a family business that has always prided itself on stocking an extensive range of quality foods. Established in 1897 Sawers is Northern Ireland's oldest deli and is described as an "Aladdin's Cave" of culinary delights. Sawers is as famous in Belfast as the Titanic & in fact supplied the R.M.S. Titanic with olives, cheese, game and much more for its onboard functions.

Today, Sawers continues to serve Northern Ireland the finest products from all over the world including caviar, Pata Negra Ham, foie gras, 200+ cheeses, greek olives. tapas, Italian seafood & salamis as well as gourmet hampers. Sawers has also introduced a sit-in deli with the finest fresh ingredients going into every bagel, wrap, flatbread, charcuterie board, cheeseboard and pizza.

As well as searching the globe for the best cuisine we also feel it is very important to find the best local producers and showcase their quality products. We are currently working with a husband and wife team from Enniskillen and together we have created a luxurious range of branded Artisan preserves, marmalades, chutneys and fruits for cheese all worthy of the Sawers name.

#### PRODUCT RANGE

Fresh seafood, cooked meats, gourmet cookies, cheeses, oils, honey, preserves, marmalades, mustards, teas, coffees and much, much more.

Sales Contact: Visit us:

Kieran Sloan

Get in touch:

Unit 5-6 Fountain Street Centre, College Street, Belfast

h 028 90 322 021

e: sawersltd@gmail.com







### Comber Farmers' Market



This town is home to the famous Comber Early Potato, which has special EU PGI status. With such fine foodie credentials, it needed a farmers' market, and that's exactly what the good people of Comber did to regenerate their town and boost the local economy. The award winning market is supported by the Comber Regeneration Community Partnership and is managed by a team of volunteers. Morning tea, coffee and home baked treats are provided by the catering team of St Mary's Parish Church in the church hall

On the first Thursday of every month, the market is held in the car park of St Mary's Parish Church beside the Square in Comber. Local food producers, growers and bakers sell their produce at market value prices to a wide range of customers. Usually there are 25 stands with everything from fudge to fadge. The market has been so successful that there is a waiting list to book stalls.

This is an artisan food market (there are no crafts or fast food) selling the highest quality local, fresh, seasonal produce made by people who are passionate about producing food for people who are passionate about cooking and eating food!

Parking nearby. PRODUCT RANGE

First Thursday of every month 9.00am-1.30pm.

Closed in January.

AWARDS NI Food Awards best food market in 2017

Get in touch:

t: 078 7285 7912

e: c-f-m@hotmail.com

w: www.combermarket.co.uk

facebook: /comber-farmers-market twitter: @combermarket





# Naturally North Coast & Glens



#### WHAT THEY DO Community Artisan Markets and more

Naturally North Coast & Glens delivers a genuine community artisan market across and beyond the North Coast and Glens area in Northern Ireland. It's a platform for exceptional artisan produce and high quality hand-crafted goods created by our talented growers, food producers, artists, designers and crafters in the region.

Fresh aromas, vivid colours, eclectic treasures, buzzing crowds – a mere stroll amongst the many stalls of an Artisan Market are enough to invigorate the senses and whet the appetite. The market is for anybody who cares about the quality and provenance of the food they eat, for those that seek something different from what is found on supermarket shelves. It provides a cornucopia of exquisite handcrafted, artistic items and an opportunity to interact with the artisan who has produced them.

Their stallholders are themselves primary producers – people who grow, make, create, style, rear, craft or bake the products that they sell. As a result, the Artisan Markets have become a vast repository of culinary knowledge, artisan craftsmanship and skills from previous generations. It's a place to explore, to ask questions, to discover new flavours, stumble upon raw talent, unearth entrepreneurship, nurture bygone mastery, and to savour a unique, buzzing atmosphere.

Naturally North coast and Glens offers more than just their popular Artisan Markets, They also do touring markets, creative weekend art, craft and heritage workshops, trader workshops, membership and casual trader status, student and community trading rates and BTM canopy hire.

See the website for upcoming markets and trading information.

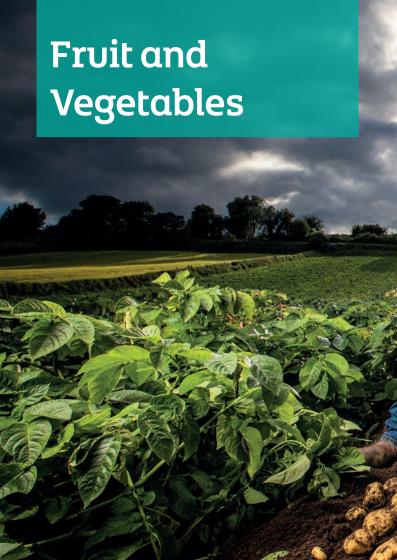
Sales Contact: Get in touch: Shauna Mc Fall

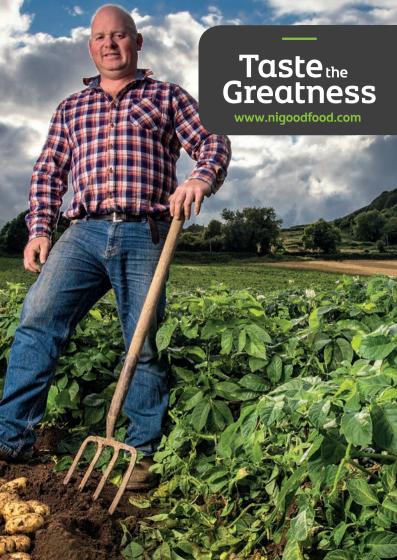
t: 077 2362 2008

e: info@naturallynorthcoastandglens.co.uk

w: www.naturallynorthcoastandglens.co.uk
facebook: /NaturallyNorthCoastandGlens twitter: @NaturallyNCG









# Annaghmore Mushrooms



#### WHAT THEY DO Do you really have to ask!

At Annaghmore we're obsessed with our mushrooms. As a 'growing' family business every single one of our little'uns has to be just right before it leaves our doors.

Raised and nurtured in perfect conditions in our specially designed growing houses close to the shores of beautiful Lough Neagh our mushrooms are fresher, even more delicious and of the highest quality.

We're at the cutting edge of innovation and in recent years we've invested in a new pack house, rapid cooling systems with specially designed trays and refrigeration holding rooms to ensure our products are the very best in the market.

Our expert team uses the very latest methods to ensure a simply perfect growing environment.

All of that means Annaghmore Mushrooms stay fresher for longer.

Everything at Annaghmore is about quality, consistency and attention to detail. We manage every step of our production and supply chain meticulously. We listen to and work closely with customers to make sure they're 100 per cent happy. And we're proud to have an excellent reputation for responsive and exemplary service.

Our mushrooms, which all come from a small radius of our farms, are marketed and distributed throughout Northern Ireland and Britain through a range of channels including retail and foodservice.

Isn't it time you enjoyed some simply delicious Annaghmore Mushrooms?

#### PRODUCT RANGE

Full range of white and brown cap mushrooms. These can be bought either in loose form or pre-packed in various weights. and labelled to customer requirements. They can also be bought washed and sliced. All of our mushrooms are grown by us or sourced locally from long-standing partners. They are therefore fully traceable and grown under the most stringent quality assurance practices ensuring 100% food safety. The mushrooms are cooled to add shelf life and the cool chain is maintained from the time of picking to point of delivery.

#### ACCREDITATIONS

Sales Contact: Visit us: Get in touch:

Jim O'Donnell

46 Boconnell Lane, Lurgan, Co Armagh BT66 6NE

BRC Grade A\*, NIFDA member, NIIRTA member

- t: +44 (0)28 3832 5555
- e: info@annaghmoremushrooms.co.uk info@littleallotment.co.uk
- w: www.annaghmoremushrooms.co.uk www.littleallotmenent.co.uk

### **Benburb Mushrooms**



WHAT THEY DO

Mushrooms Marketing Company providing fresh, pre-pack and loose Mushrooms to wholesale and retail

This company does what it says on the tin. Mushrooms, and lots of them! They supply a range to suit your needs. Whether it's closed cup, button, breakfast flats, portabellas, brown closed cup or pre-packs, they have got it covered.

This family business has been trading since 1992. Based in the heart of Northern Ireland in Benburb, Co. Tyrone, they work 7 days a week, 365 days a year

The Benburb family will happily source your order requirements, grade the mushrooms and send them direct to you the customer.

PRODUCT RANGE

Closed Cup, Button, Breakfast Flats, Portabellas, Brown Closed Cup. Also a new product range coming early 2018 which includes

an oven ready stuffed mushroom.

**DELIVERY RADIUS** UK and Ireland-wide SALSA accredited AWARDS

Sales Contact: Visit us: Get in touch:

Shane Donnelly

21a Milltown Road, Benburb, Co. Tyrone, BT717NJ

t: 07795 141783 or + 44 (0)28 3754 8080

e: shane@benburbmushrooms.com w: www.benburbmushrooms.com

turitter: @RenhurhMushroom



### Comber Farlies Growers Co-Operative Society Limited



WHAT THEY DO

They grow, pack and market the delicious Comber Earlies Potatoes

These potatoes are now famous Europe wide having been granted an EU PGI status in 2012, which puts them in the same league as Feta cheese, and Melton Mowbray pork pies.

Only potatoes planted, grown and harvested within the protected geographical indicated area can be marketed as Comber Earlies, and only potatoes harvested in May, June and July are eligible for the status. There is no actual vatiety called Comber. the name refers to the general geographical area where the potatoes are grown.

The exceptional soil and climate found in the PGI area allows the farmers to grow this unique potato. Protection offered by the Ards Peninsula to the East and the Mourne Mountains to the South, along with the South/East location, mean that the microclimate of the designated area is both warmer and drier than other parts of Northern Ireland. The area receives the greatest amount of sunshine, and has the longest mean growing season of any part of the Province.

These unique characteristics of soil, climate and topography all work together to produce our fantastic potatoes with their earthy, sweet and nutty flavour - the much awaited taste of summer

The group of 12 representing the growers are: Richard Orr, Hugh Chambers, Stephen Christie, Trevor Davidson, Stephen Donnan, Ian Gilliland, Nathan Gilmore, Harry Hamilton, Garth Horner, Andrew Herron, Ivan McKee, and John Hamilton

PRODUCT RANGE Home Guard, Dunluce, Accord, Casa Blanca.

**DELIVERY RADIUS** Throughout Ireland and UK.

Sales Contact: Visit us: Get in touch:

Richard Orr

57 Raffrey Road, Crossgar, County Down, BT30 9NW

- t: 078 5537 5279
- e: richard@williamorrandson.co.uk
- www.comberearlies.com





### Fresh Fields



#### WHAT THEY DO Carrots, Parsnips, Brassicas

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

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

#### **HOW TO BUY**

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

**DELIVERY RADIUS** Ireland-wide.

#### **AWARDS**

Danske Bank Arable/Horticultural Farmer Of The Year 2012 Supply Chain Excellence Award sponsored by DARD in the NI

Food and Drink Awards in 2009.

Grade A+ in British Retail Consortium audit of the premises Assured Produce and Nature's Choice standards for growing

and management practices.

Sales Contact: Visit us: Get in touch:

Gwen McKee

140 Newtownards Road, Comber, Co. Down BT23 5LE

t: (028) 9187 0105

e: admin@freshfieldsni.com

w: www.freshfieldsni.com



### Glens of Antrim Potatoes



WHAT THEY DO Grower and packer of potatoes alongside their latest crisp

Glens of Antrim Potatoes was established in 1972 on the outskirts of Cushendall, County Antrim. Their passion started from field to fork, growing and packing potatoes for retailers across Ireland. Glens of Antrim Potatoes are renowned for being a family favourite and trusted brand, recognised for quality and determination in growing and packing the finest produce, supplying all major retailers across Ireland.

Alongside their extensive range of potatoes, they now do crisps - offering own brand and private label! Fancy something different - try their Sweet Potato Crisps or if you are a traditionalist - try their Thick Cut and Ridge Cut range.

Glens of Antrim Sweet Potato Crisps are the perfect snack for all the Sweet Potato lovers! Available in a range of flavours - Mature Cheddar and Sweet Onion, Sea Salt and Cider Vinegar, Kickin' Chilli and even Irish Whiskey, these Gluten Free crisps are worth a try!

Glens of Antrim Thick Cut and Ridge Cut Crisps are hand-cooked in their skins to create a rustic texture. Across this range they currently have nine scrumptious flavours, all Gluten Free - Mature Cheddar and Sweet Onion, Sea Salt and Cider Vinegar and Gammon and Pineapple, to name a few. Their Ridge Cut range has Indian inspired flavours – Masala and Onion Bhaji.

These crisps are deliciously moreish, the bold flavours, alluring, colourful premium packaging will have you grabbing more! Go on, give them a go!

PRODUCT RANGE Potatoes & Crisps

HOW TO BUY Available in local retailers

DELIVERY RADIUS Ireland-wide

Sales Contact: Get in touch:

Michael McKillop or David Morrow

- t: 028 2177 1396
- e: Michael.McKillop@goapotatoes.co.uk David.Morrow@goapotatoes.co.uk







### Mash Direct



#### WHAT THEY DO

Vegetable Side Dishes Made Easy

Fresh. Convenient. Delicious. Nutritious.

How many times have you looked at a turnip and thought, "Sod it. I can't be bothered peeling and chopping that beast." Innovative food enterprise, Mash Direct, offer an easy and healthy solution for time-conscious consumers with no washing, peeling, steaming or mashing ... no pots and pans to clean, just the taste and texture of great, homemade food.

Mash Direct now produce a varied and delicious range of potato and vegetable accompaniments; from traditional family favourites such as their award-winning mashed potato, to contemporary recipes including their new Beer Battered Chips.

Fifth generation farmer. Martin and his wife and business partner. Tracy Hamilton had been successfully growing and selling vegetables for over twenty years before they diversified their family farm by preparing the vegetables themselves, meaning less hassle for you at home. This kitchen table enterprise has gone on to win over 125 awards and accolades.

Mash Direct select heritage varieties of vegetables, grown for their superior taste and not just for their appearance. The vegetables are steam cooked to retain vital nutrients and flavour, then gently prepared using bespoke equipment and packaged on the farm. Mash Direct products are 100% gluten-free, do not contain any artificial colourings of preservatives and are suitable for microwave and oven heating. This unique combination has led to no less than 19 Great Taste Awards and the range is now available in over 5,000 stores across the UK and Ireland as well as the USA, Middle East and China (and all still made on the same innovative family farm in County Down).

#### **DELIVERY RADIUS**

**AWARDS** 

From starting with a small stand in Belfast's St George's Market, and with a van supplying local, independent retail stores, Mash Direct now offer over 40 products to the leading multiples throughout Ireland and the United Kingdom as well as exporting as far afield as Dubai, Hong Kong and New York.

SME of the Year Award in The Telegraph Festival of Business 2017.

Agri-Food Innovation Award, UTV Business Eve Award 2017.

Jack Hamilton, Young Business Person of the Year, Ulster Tatler Award, 2017.

Best Use of Digital, NI Family Business of the Year Awards 2017.

X 19 Great Taste Awards 2006-2017.

Year of Food and Drink Awards in association with Belfast Telegraph, Winner, Food Innovation-Crispy Vegetable Bakes, 2017.

Company of the Year, Food Manufacture Excellence Award, Top UK Food

Manufacturer, 2016.

Chilled and Fresh Produce Winner, Food Manufacture Excellence Award, 2016. Global Gold Innovation Award, Crispy Vegetable Bakes, SIAL, Middle East, 2016. BRC A Accredited Company.

Sales Contact: Visit us:

Get in touch:

Lance Hamilton

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

- t: +44 (0)28 9187 8316
- e: info@mashdirect.com
- www.mashdirect.com

# Milgro



#### WHAT THEY DO Specialise in everything onion

Don't onions just give an irreplaceable flavour to so many dishes? Bet you just couldn't cook without them? Happily, we have a steady supply thanks to the Miller



family, which has been growing and packing onions since 1989. The fertile soil on their farm in the Roe Valley at the foothills of Binevenagh Mountain on the outskirts of Limavady is perfect for growing them.

The Millers are Northern Ireland's only commercial grower of onions and provide a constant year-round supply of onions to the major supermarkets in the region. These brown onions, red onions, garlic and shallots are packed in their purpose-built pack house under supermarket brands.

They've just been signed up by Tesco too. Through their Milgro brand they have developed their crispy onion range. Crispy Tobacco Onions and Crispy Chilli Onions. We can youch for their crunch which they get using special cooking methods and a secret recipe. They're incredibly moreish and can be eaten hot or cold.

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

**AWARDS** BRC A+ rating, RTA- Fresh Produce Standards, 2013 Sainsbury's

"Best New Product Launch", Highly Commended Irish Food

Quality Awards 2016

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

Sales Contact: Ian Miller

82 Carrowclare Road, Limavady, BT49 9EB

t: +44 (0)28 7776 4576 e: ian@milgro.co.uk

w: www.milgro.co.uk facebook: www.facebook.com/weknowouronions

truitter: @weknowouronions





# Northway



#### WHAT THEY DO

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

To help consumers identify fresh, locally grown Northway produce on shop shelves, Northway has developed the Northway Grown fresh and local produce range. The Northway Grown logo has been created to represent a mark of superior quality local produce, to profile its local proven ance and to assure both customers and consumers that their Northway Grown produce has been grown, harvested and packed in

a sustainable, traceable and ethical way. The range that currently consists of strawberries and mushrooms is already set to be rolled out onto a number of additional produce lines in the future. The Producer Organisation Northway represents five local strawberry growers alongside its twenty-nine mushroom growers. Collectively they produce over 32,000 tonnes of local produce

annually. Established to support the work and effort of local family farms by improving quality and efficiencies, shortening the supply chain and getting their produce direct to market quicker, Northway encourage a collaborative approach amongst members to help them achieve their collective and individual objectives for growth and to assist them in the continued production of world class local produce, as efficiently as possible.

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

#### **AWARDS**

Sean Murphy of Bridge Mushrooms: Winner Arable/ Horticulture Farmer of the Year, Farming Life Awards 2014

Declan Mc Keever of Kilsannagh Mushrooms: Winner Arable/ Horticulture Farmer of the Year, Farming Life Awards 2013

Frank Donnelly of Keenaghan Mushrooms: Runner Up Arable/ Horticulture Farmer of the Year, Farming Life Awards 2012

Peadar Mc Gee of Cornacrieve Mushrooms: Winner M&S Farming for the Future Award 2014

David Coulter of Inishowen Mushrooms: Runner Up M&S Farming for the Future Award 2013

Northern Ireland Food and Drink Awards Supply Chain Excellence Award 2013

Sales Contact: Visit us: Get in touch:

#### Elaine Shaw

Unit 10 Bridge Business Pk, Main St., Blackwatertown, Co Armagh BT717HL

- D28 37 549370
- e: info@northwaymushrooms.com
- w: www.northwaymushrooms.com



# Roy Lyttle Limited



#### 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 nearly thirty years.

The primary crop in the summer is salad onions (scallions) and in the winter, is leeks. These are grown, harvested, prepared, packed to specification and finally delivered by Roy Lyttle Limited to clients. 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 also grow a range of organic vegetables, including cabbages, leeks, carrots and parsnips as well as swedes and purple sprouting broccoli. Since 2017 they have been growing organic potatoes for independent retailers and boxed schemes. They are working to extend the season of availability of supply in order to reduce imports because consumers are becoming increasingly interested in where their food comes from and very supportive of local producers. A purpose-built viewing gallery has been built to host visiting groups of school children and interested parties on tours of the whole vegetable production process.

Roy and his wife and business partner Sheila now host school and community visits to educate people about where their food comes from and how other professions benefit from local producers.

They have recently extended the range to include chives and beetroot.

#### **HOW TO BUY**

Tesco stores, local independent retailers and box schemes.

#### **AWARDS**

BRC Grade A, Tesco Nurture and Nurture Organic Gold standard, Soil Association and Assured Produce certification, M&S Field to Fork certification, and Waitrose Farm Assessment

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

Sales Contact: Visit us: Get in touch:

Roy Lyttle

90 Portaferry Road, Newtownards, Co Down BT23 8SN

- t: +44 (0)28 9181 2072 / +44 (0)77 8590 2886
- e: roylyttle@aol.com



# Wasabi Crop Ltd



WHAT THEY DO Growers and Sellers of Fresh Wasabi Rhizomes, Leaves and Stems

Wasabi is a hot and tasty herb which is full of zinginess and flavour. Popular in Japanese cuisine as an accompaniment to sushi, this wonderful plant is now being grown fresh in County Armagh, Northern Ireland.

Most commercially available wasabi contains very little of the real thing, if any at all. Wasabi Crop can supply fresh rhizomes including the herb leaf and stems. The rhizome can be grated for the absolute freshest, peppery hit with your favourite food.

This is a genuine real root-to-stem crop. You can really enjoy all of it. Wasabi is crammed full of essential vitamins and minerals too.

Contact the company directly for details of how much to order; how to cook with it and how to store it.

Chefs and domestic customers are welcome to get in touch.

PRODUCT RANGE Mazuma Wasabi, Daruma Wasabi and Green Thumb Wasabi

including all leaves and stems for each variety.

HOW TO BUY
Online and Direct Sales
DELIVERY RADIUS
UK, Ireland and Europe

Sales Contact: Visit us: Get in touch: Dr Sean L Kitson / Thomas McLaughlin 56 Creenagh Road, Loughgall, County Armagh BT618PZ

t: +44 (0) 28 3889 1278 or 078 0337 1802

e: contact@wasabicrop.com

w: www.wasabicrop.com and www.wasabicrop.blog



### William Orr and Son



Grow, pack and distribute potatoes

The Orr family really do know their potatoes. They are a fifth-generation family-run farm in Raffrey near Ballygowan in County Down.

They plant around 200 acres every year. They grow their crop on the home farm and many rented fields across Co. Down because put simply the soil gets tired if you grow potatoes on it year after year. Changing the land regularly ensures a better, diseasefree crop.

They grow 14 different varieties. Starting the season with the famous Comber Earlies PGI using varieties such as Home Guard and Accord. Mid season favourities include Queens, Melody and Squire. Popular main crop varieties like Maris Piper and Navan and many old niche varieties such as Kerr's Pinks, Arran Victory (Blues) and Dunbar Standards, William Orr and Son received a gold star in the 2014 Great Taste Awards for their Arran Victory - 'Balls of Flour'.

**DELIVERY RADIUS** UK and Ireland.

Sales Contact: Get in touch:

Richard Orr

t: +44 (0)78 5537 5279

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

# Wilson's Country



#### WHAT THEY DO Potato packing and peeling

Wilson's Country are passionate about potatoes! They supply branded and own label pre-pack potatoes to retailers across Ireland and also a full range of peeled and chipped potatoes to the catering sector in Ireland and GB. Wilson's also supply a range of convenient potato products under the 'You Say Potato' brand to retailers across Ireland, in GB and as far afield as Hong Kong.

Wilson's Country has a long and proud tradition, started by Angus Wilson on his home farm in Co Armagh, serving a small section of the rural community. Over the years the brand and range has evolved by continually listening to customers and offering potatoes to suit everybody's needs.

Wilson's work closely with local growers to ensure the varieties and crops selected suit the local tastes. More recently the company have launched an innovative new brand – You Say Potato – aimed at customers who still want tasty potatoes but in a more convenient format.

### PRODUCT RANGE

Seasonal ranges of pre-pack potatoes including Garden, Baby New, Bakers, Kerrs Pinks, Maris Piper, Navan, Queens, Comber, Organic and Rooster. Also microwaveable packs of raw potatoes. Sizes from 400g – 2kg. Convenience retail range includes peeled potatoes, chips, diced potatoes and wedges.

### **HOW TO BUY**

Product is available in most retailers in Ireland as well as Tesco. GB

**DELIVERY RADIUS** Ireland wide, England, Scotland.

#### AWARDS

Carbon trust, BRC, IOFGA, BS8555, Ulster Bank Business Achievement Awards, UTV Agri Food Innovation Company of the Year.

### Joanne Weir

Sales Contact: Visit us: Get in touch:

25 Carn Road, Carn Industrial Estate, Craigavon, Co. Armagh, BT635WG

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



### Windwhistle Farm



WHAT THEY DO Prepared vegetables

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

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

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

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

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

export to mainland.

ACCREDITATIONS BRC/ HACCPs/ Environmental Health Certification / Tesco

Nurture and Assured Produce

Sales Contact: Visit us: Get in touch:

Biffy/James Booth

14 Manor Road, Comber, Newtownards, Co Down BT23 6AL

t: +44 (0)28 9754 1977 / +44 (0)77 4098 7488 / +44 (0)78 0118 5637 e: info@windwhistlefarmproduce.com

w: www.windwhistlefarmproduce.com









## **Baronscourt Estate**



WHAT THEY DO Wild venison, oven-ready pheasants and ducks in season.

Baronscourt Estate situated in the footbills of the famous Sperrin Mountains in County Tyrone has been 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 munch on myrtle bog, ryegrass and tasty saplings which are naturally free of any additives or growth promoters.

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

## PRODUCT RANGE

Saddle, Haunch, Rolled Shoulder, Loin, French Rack, Steaks/ Medallions, Stewing Pieces, Denvor Leg, Burgers, Sausages, Pheasant, Duck, Seasonal Game: October - March,

#### WHERE TO TRY

Any Hastings Hotel, Lough Erne Resort (Enniskillen), Stewarts Butcher (Enniskillen), Red Pepper (Castlederg), Grants Restaurant (Omagh), Also supplying Fortnum & Mason, London.

#### AWARDS

2016 Gold Star for Wild Venison French Rack Great Taste 2015; 3\* Venison French Rack, 1\* Venison Loin. 1\* Venison Sausages.

Top 50 Foods Venison French Rack, Golden Fork Awards for NI

Venison French Rack

Great Taste 2014; 3\* Venison Loin, 2\* Venison French Rack Top 50 Foods Venison Loin

Sales Contact: Get in touch:

Ellie Stuart

t: +44 (0)28 8166 1683 e: info@barons-court.com







# **Ballyriff Buffalo**



WHAT THEY DO Water Buffalo, produced, processed and supplied

You probably haven't tried buffalo meat before. Maybe you didn't know it was even available in Northern Ireland, but it absolutely is thanks to Barry O'Brien in Magherafelt.

He rears and butchers water buffalo which originally came out of Italy. He bought his first herd in 2011 and now has more than 50 animals on Quality Assured Farm

The cuts are available from the onsite farm shop, but they will also deliver to certain areas if you order in advance. They are interested in hearing from chefs too.

PRODUCT LIST

Full range of steaks, silverside roasts, burgers, sausages, braising cuts and shin.

**HOW TO BUY** 

Onsite farm shop...Farmers' markets including Causeway Speciality Market and Broughshane Raceview Mill, Tyrone Farmers Market, See Facebook for others, Events, too.

**DELIVERY RADIUS** NI-wide

Sales Contact: Visit us: Get in touch:

Barry O'Brien

19a Ballyriff Road, Magherafelt, Co. Derry BT456NL

t: 07835 604513

e: ballyriffbuffalo@gmail.com w: www.ballyriffbuffalo.com





# Carnbrooke Meat and Poultry



Butcher and supply meat, poultry and speciality foods.

Managing Director, Jason Hamilton is a major carnivore and he's particularly passionate about the rare and native breeds that have been part of the landscape in Northern Ireland for centuries. They're his choice when it comes to sourcing animals from small farmers to butcher at his plant.

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

Jason's newest passion is Mourne lamb which he sends to the Michelin-starred OX and to the Deane's restaurant group.

Our Pork is reared by, John Ferguson, Dromara, Co. Down. Alan Newell supplies the lamb and Kenneth Moffitt's Thornhill ducks also get the Carnbrooke treatment. They also supply Gracehill puddings and Finnebroque venison.

All of the products go to top hotels and restaurants.

PRODUCT LIST Every conceivable cut and preparation of beef, pork, lamb and chicken

WHERE TO TRY High-end restaurants and Hasting Group Hotels

Sales Contact: Visit us: Get in touch:

Ben Kitchingham

10-12 Hillsborough Road, Dromara, Co. Down, BT25 2BL

t: +44 (0)28 9753 2200 or +44 (0)75 9542 84 72 e: ben@carnbrookemeats.co.uk

w: www.carnbrookemeats.co.uk



## Castlescreen Farm



#### WHAT THEY DO Dexter Beef and Lamb

At Castlescreen Farm we raise grass fed Dexter cattle. We do whatever it takes to get the most flavour on your plate. That starts with early mornings and late nights, looking after our Dexter herd. We make sure they're at home in some of the best pastureland Ireland has to offer, enjoying fresh grass and the free range life all year round. What we don't do is add anything unnatural or use intensive farming methods.

They may be wee cows, but they are big on taste, producing tender beef with a distinctive flavour. Dexter beef is recognised by high profile chefs for its quality, texture and taste. The Michelin starred OX Restaurant, Belfast has featured Castlescreen dexter beef on its menu. Our beef is all dry aged for 30-35 days. intensifying its flavour.

Our gourmet burgers, sausages and beef & veg roll are rusk free. We also have a delicious gluten free range.

Grass fed beef offers many health benefits: higher Omega 3 content than mackerel, rich in natural vitamins and low in saturated fats.

#### HOW TO BUY

Direct from farm, meat box delivery service and at Farmers Markets across NI – The Inns Market, Newtownbreda, Coleraine Market, Avoca Store, Arthur Street Belfast and Saintfield Saturday Market.

Sales Contact: Get in touch:

Damien Tumelty / Jackie Gibson

b: 077 1980 7853 / 078 8926 9640 hello@castlescreenfarm.co.uk

w: www.castlescreenfarm.co.uk

twitter: @CastlescreenFrm instagram: Castlescreen farm





# Cookstown (Karro Food Group)



#### WHAT THEY DO Pork producers

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

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

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

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

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

PRODUCT LIST

Sausages, Bacon, Ham, Sausage rolls, Gammon joints, fresh

pork.

HOW TO BUY

All over Northern Ireland

AWARDS

Great Taste Award 2014 Blas na hEireann 2015

Sales Contact: Visit us: Get in touch:

Kingsley Burrows

70 Molesworth Road, Cookstown, BT80 8PJ t: +44 (0)28 8676 3321 or 077 9876 0733

e: Kingsley.Burrows@karro.co.uk

w: www.cookstownbrand.co.uk



## Corndale Farm



WHAT THEY DO

Free Range Charcuterie, Hog Roasts, Event & Outside Catering, Courses and Farm Tours

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

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

HOW TO BUY

Via online store. See website for full list of stockists and restauraunts

AWARDS

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

Sales Contact: Visit us: Get in touch:

Alastair Crown

Unit 1, Aghanloo Industrial Estate, Limavady BT49 OHE

D7843 094876

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





# Glenarm Organic Beef and Lamb



## Shorthorn Beef and Organic Lamb

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

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

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

#### HOW TO BUY

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

#### AWARDS

Gold Winner at the 2015 & 2016 World Steak Challenge Overall Supreme Champion at the 2016 Great Taste Awards –

Best Produce in the UK Great Taste Awards 2010, 2012, 2013, 2014, 2016 Approx. 25

Stars for Beef and 12 for Lamb

Winner of Excellence in Innovation Belfast Telegraph Business

Awards in association with British Airways 2015

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

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

Farm Manager, Bryan Wilson

2 Castle Lane Glenarm, Ballymena, Co. Antrim BT44 0BQ

- t: 07764250171 or + 44 (0)28 28 84 1203
- e: info@glenarmcastle.com
- w: www.glenarmcastle.com/organic-farm



## Good Little Company



## WHAT THEY DO

The Good Little Company, established in 2011, is a premium sausage brand which gives 50% of its profits away to two charity partners in Africa – Mulanie Mission and Ripple Africa.

At Good Little Company we believe it's always best to keep things simple. The Good Little Company is founded on a simple idea: to make sausages that taste good and do good. We want to create the very best sausages for families across the UK. But it's not just our families who deserve the best. That's why our charity partners are working in African communities to transform the lives of some of the poorest and most vulnerable people. It's a simple idea, with a big vision.

The brand consists of two main lines: Good Little Sausages and Great Skinny Sausages. Each are made using only prime cuts of British pork, are gluten-free and our Great Skinny Sausages are less than 3% fat!

The Good Little Company is very much at the heart of parent company, Lynns Country Foods, with Denis Lynn leading it from the top. Denis' commitment to the charity partners is evident from the presence they have on the packaging, website and indeed the business as a whole.

For more information visit www.goodlittlecompany.com or find us on Facebook, Twitter or Instagram.

PRODUCT RANGE Good Little Sausages, Great Skinny Sausages. HOW TO BUY Waitrose, Tesco NI, Sainsburys, Supervalu.

**DELIVERY RADIUS** UK wide.

Sales Contact: Visit us: Get in touch:

Sean Looby

Finnebroque Artisan, 46 Belfast Road, Downpatrick, BT30 9UP

t: 028 4461 9385

e: hello@goodlittlecompany.com w: www.goodlittlecompany.com







## Gracehill Fine Food



WHAT THEY DO Traditional black and white puddings

Hugh Anderson was a Meat Hygiene Inspector before he started Gracehill Puddings about 8 years ago. He does the pudding thing the time-honoured way with no premix used. He only buys ingredients from local suppliers.

Initially the business was a sideline but it became so popular that he had to give up his job to concentrate on it.

Chef Chris Fearon used the Black Pudding in an apple fritter for the BBC's Great British Menu programme in 2012. The puddings have also featured on UTV's Great Food Adventure with Jenny Bristow and Barry McGuigan and 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 Hannan Meats, Carnbrooke Meats and Get Fresh, Local Butchers

and Spar/Vivo in Ballymena area, Shu Restaurant, Belfast,

**DELIVERY RADIUS** NI-wide.

AWARDS Gold Stars for the Black and White pudding from the Great Taste

Awards.

Sales Contact: Visit us:

Hugh Anderson

t: 078 5424 0194

Unit 32, Galgorm Business Centre Fenaghy Road, Ballymena, Co. Antrim BT42 1FL

Get in touch:

e: claiandrs@aol.com w: www.gracehillfoods.co.uk

## Hannan Meats



## WHAT THEY DO

Beef & Lamb Dry Aged in a Himalayan Salt Chamber, Dry Cured Bacon, Guanciale and a range of Gourmet Burgers and 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 his unique Salt Aged Beef that has earned nine Great Taste Award 3 Stars and Guanciale which scoped the coveted Supreme Champion title in 2012. Hannans supply some of the best restaurants in Northern Ireland and further afield.

Hannans had to build another Himalayan Salt Chamber to cope with demand for their Dry Aged Beef and exclusive Glenarm Shorthorn brand. Hannans pay the members of the Glenarm Shorthorn Beef Producer Scheme a premium to finish their cattle fat to improve the flavour of the finished meat. That's why food writers the world over think it's the best steak they have ever tasted. Top London chef Mark Hix is one of their biggest fans and uses it throughout his restaurant group. Fortnum and Mason just had to get their hands on their goods too!

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. Two Gold Medals at World Steak Challenge 2017 to add to the 2 Gold Medals in 2016. Winner of The Great Taste Awards Supreme Champion in 2016 & 2012, Winner of The Golden Fork Best Product in Northern Ireland 2017, 2016, 2014, 2013 & 2012. Excellence in Innovation for Glenarm Shorthorn . Viscount **Dward** 

Best Small Business 2015. Peter Hannan named winner of the 2017 UTV & Business Eye NI Business Personality of the Year. Blas na hEirann Export Achievement Award and a Gold Medal for Himalayan Salt Aged Sirloin Steak 2017

Sales Contact: Visit us: Get in touch:

David Rosbotham

The Meat Merchant, Moira Industrial Estate, 90ld Kilmore Road, Moira BT670L7

t: +44 (0)28 9261 9790

e: dave@hannanmeats.com twitter: @MeatPeter





# Ispini Charcuterie



## irish artisan charcuterie

#### WHAT THEY DO Irish Artisan Charcuterie

Ispini is the Irish word for sausages but there are more than strings of sausages to Jonathan Cuddy's bow. He makes artisan salami and charcuterie on his farm in Dungannon.

His wife bought him a book about pork two years ago and he said he would have a go and what do you know, he's a dab hand! It just so happened there was a food business show in Loughry College soon afterwards so he availed of an Invest NI Innovation voucher and Ispini Charcuterie was born.

He has since qualified in Charcuterie Production from the prestigious School of Artisan Food in Nottingham.

PRODUCT LIST

Salami, chorizo, nduja, copa and bresaola and blackstrap molasses, stout and rum bacon.

**DELIVERY RADIUS** Ireland-wide, Contact Jonathan for orders further afield.

Sales Contact: Get in touch:













## Kennedy Bacon



Dry-cured bacon

The Kennedy family have been farming Glenhordial since the 1940's. The farm is situated 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 animals.

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, vummy and moreish. It is delicious in quiches, sandwiches and not forgetting the good old Ulster Fry.

They use the minimum amount of cure - No water is added ensuring their product is not salty and tastes as it should, savoury and delicious.

The bacon is delicious grilled, fried or baked. . It really is bacon at its best!

#### PRODUCT LIST

Dry-cured back, middle-cut and streaky bacon in 250g and 1kg packages. The 250g packages retail at £3 for back bacon and £2.50 for middle-cut and streaky. The 1kg package of back bacon is £10, Natural Skinny Bacon Medallions £3 for 200g, Smoked Back Bacon is also available at the same price as the back bacon, delicious dry cured gammons at £7.50 per kilo, available in a range of sizes. Shops, restaurants, hotels and Bed and Breakfasts all over

#### **HOW TO BUY**

Northern Ireland, Also at shows and festivals and various Farmers Markets.

#### **DELIVERY RADIUS**

Kennedy Bacon is looking for distributors in Northern Ireland and Ireland – wide and would be interested in hearing from cafes, restaurants and hotels who would like to serve their delicious

#### AWARDS

2016 Great Taste Awards two stars for their Dry Cured Gammons and a Star each for their Dry Cured Streaky Bacon and Dry Cured

Smoked Bacon

Their Dry cured smoked bacon also made it into the Blas na

hEireanń Finals in 2016

Highly commended award at the Northern Ireland Food and Drink

Awards

SALSA Accreditation

## Sales Contact:

Visit us: Get in touch: Mervyn Kennedy

30 Glenhordial Road, Omagh, Co.Tyrone, BT797JT

D78 1860 5689

e: kennedybacon@hotmail.co.uk w: www.kennedybacon.co.uk facebook: /kennedydrycuredbacon twitter: @AndroiMarian





# **Kettyle Irish Foods**



#### WHAT THEY DO Meat

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

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

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

HOW TO BUY

Selected Marks and Spencers stores across Ireland, Selected Tesco stores across NI. Avoca, Belfast and Deli on the Green. Movgashel.

**DELIVERY RADIUS** Europe.

AWARDS

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

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

Sales Contact: Visit us: Get in touch:

Maurice Kettyle

Manderwood Business Park, Lisnaskea, Co Fermanagh, BT92 OFS

t: +44 (0)28 6772 3777

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



## Linden Foods



#### WHAT THEY DO Meat processors

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

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

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

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

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

**BRANDS** Chefs Class, Turf & Clover, Banquet Royale. **AWARDS** 

2016 Food Management Today – Best New Product Development –

M&S Coriander & Lemongrass Chicken Burger

2017 UK 'Q' AWARD - Morrisons Party Food Best Beer & Burger Kit 2017 Food Management Today Industry Awards M&S Pork

Saltimbocca

2017 double NIFDA Award and Highly Commended

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

Visit us: Get in touch: Granville Ind. Estate, Dungannon, Co. Tyrone BT70 1NJ

t: (028) 8772 4777

e: sales@lindenfoods.com

w: www.lindenfoods.com





# Mou Park



WHAT THEY DO Moy Park, is recognised as Ireland's number one poultry brand and is one of Europe's leading poultry producers. They produce an extensive branded range of Mov Park fresh, breaded and added value lines, as well as retailer own label chicken products, and a number of innovative ready to cook options.

## HOW TO BUY

The Moy Park brand is stocked in major retailers and convenience stores across Ireland and the UK. Visit the Mov Park website to find out more: www.moypark.com

## AWARDS

Grocer New Product Development Award for Moy Park Brand 'Extra Tasty' Roast in the Bag whole chicken, UK Quality Food and Drink Award for Mov Park Brand Roast in the Bag Pork, Sage and Onion whole chicken, Irish Quality Food and Drink Award (Best Poultry Product) for Moy Park Brand Roast in the Bag Extra Tasty whole chicken and Best Innovative Product for Moy Park Brand Roast in the Bag whole chicken products at GrowMakeEatDrink Awards, CIM Ireland Marketing Excellence Award for 'Best Marketing Team' (in-house) and 'Best FMCG Marketing' for Mov Park Brand's 'Share the Goodness' campaign

Sales Contact: Visit us: Get in touch:

Ronan Magee

39 Seagoe Industrial Estate, Portadown, Craigavon, Co. Armagh, BT63 5QE

t: +44 (0)28 3835 2233

e: Ronan.Magee@moypark.com w: www.moyparkchicken.com





# **Quails Fine Foods**



WHAT THEY DO Deli and online butcher's service

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

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

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

PRODUCT RANGE

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

**HOW TO BUY** 

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

AWARDS

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

Sales Contact: Visit us: Get in touch:

Joe Quail

13-15 Newry Street, Banbridge, Co. Down

t: 028 4066 2604

e: info@guailsfinefoods.co.uk w: www.quailsfinefoods.co.uk

facebook: /quailsfinefoodsbanbridge





# Tynedale Goat Kid Farm



#### WHAT THEY DO Goat kid meat

Tynedale Goat Kid does what it says on the tin. It produces top quality, tender goat kid meat in County Down. Ian and Ann Wilson and their family now own the business which was established by William and Sarah Haire in 2011.

The third generation family farm is convenient to both Belfast and Lisburn - handy for the growing band of chefs who are using this succulent lean meat that's low in cholesterol and high in iron.

As both Ian and Ann come from farming backgrounds they have a wealth of experience in the beef, sheep and dairy sectors combined with strong business attributes

Tynedale Goat Kid is all about sustainable farming. Male goat kids are unwanted by the local dairy goat industry. They are reared for 7 to 11 months and then sent to be processed. The meat is produced to the highest standards of animal husbandry and traceability.

PRODUCT RANGE

Bespoke cuts direct to chefs and to the public.

HOW TO BUY

Restaurants across Northern Ireland including Molly's Yard,

Coppi, Il Pirata, 4 Vicars, Tartine and Bastille.

Please check our website for an up to date list of retail stockists.

Sales Contact: Visit us: Get in touch:

Ian & Ann Wilson (For direct sales please contact Ann)

25 Lisnastrean Road, Lisburn, BT27 5PB

t: 078 4578 6584

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

## **William Baird Butchers**



#### WHAT THEY DO Craft butchers shop

William Baird's is a third generation butcher's shop, which has been serving the good people of Newry, County Down for more than 80 years. Billy started it up in 1930, his son Willie took over and now William and his mother Dorothy are at the helm of the Canal Street premises.

Baird's Butchers pride themselves in supplying grass fed, dry-aged beef from their farm in Loughbrickland with the premium cuts having been matured for up to 42 days to ensure consistent flavour and tenderness. They work with local farmers to also provide quality local pork, lamb and poultry as well as selling game, fish, cheese, hot food, Corn Dolly bakery products and fresh fruit and vegetables. They sell potatoes grown by Colin O'Malley in Loughbrickland.

There's a hot counter with sausage rolls, wraps, sandwiches and other goodies which you can enjoy on site with tea or coffee. Take home a ready-cooked lasagne or pie with some yummy salads. This is a real one-stop shop. This is much more than a butcher's and with a dedicated car park, what more could you ask for?

Opening Hours: Monday-Saturday 10am-6pm

#### PRODUCT LIST

Speciality Sausages, Game, Burgers, BBQ, Fresh fish, Cheese, Salads, Turkeys, Lamb, Beef, Pork and Poultry. Take-away and sit-in hot food

Sales Contact: Visit us: Get in touch:

William Baird

13 Canal Street, Newry, Co. Down, BT35 6JB

t: 078 03 71 7797 or + 44 (0) 28 3026 2103 e: william@williambairdbutchers.com

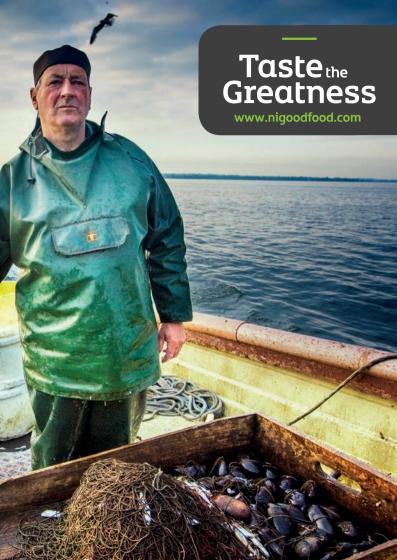
w: www.williambairdbutchers.com





# Fish and Seafood





# Donegal Prime Fish



WHAT THEY DO Irish silver smoked salmon and fish producers

Donegal fish is some of the finest in our seas because of the cold Atlantic waters which make it taste all the sweeter. The people at Donegal Prime Fish factory in Derry-Londonderry know this very well.

They take the Prince of Fish: silver salmon from the sea and smoke it over oak chips. It's so good it's won a Great Taste Award. They also process white fish, shellfish and lots more

This family business supplies hotels, restaurants, butchers and shops across Northern Ireland.

Call them for Today's Specials.

PRODUCT RANGE

Irish Silver Oak Smoked Salmon, Fresh Shellfish (Scallops, Mussels, Oysters, other species on request), Rollmops, Peeled and Breaded Scampi, Fresh Cod, Plaice, Haddock, Whiting, Hake, Trout, Brill, Turbot, Halibut, Dover sole, Squid, Mackerel, John Dory, Smoked and Sliced Fish (Salmon, Kippers, Coley, Mackerel, Eel, Halibut, Cod and Whiting) Cooked and Peeled Prawns, Frozen, IOF and Breaded Fish.

**DELIVERY RADIUS** Northern Ireland-wide.

AWARDS

Great Taste Award 2003 1 gold star for Smoked Salmon

Sea Fish Processor Quality Award

Donegal prime fish has been awarded a SALSA approved supplier accreditation and STS approve supplier accreditation since the last book was published.

Sales Contact: Visit us: Get in touch:

Mark Pape

Skeoge Industrial Estate, Beraghmore Road, Derry, BT48 8SE

t: 02871350059 or 07738802078 e: info@donegalprimefish.com





# Glenarm Organic Salmon



#### WHAT THEY DO Sublime salmon

Think farmed salmon doesn't taste good? Wrong! Glenarm Organic Salmon swim in offshore farms exposed to the clean, clear and fast moving coastal waters of the Irish Sea. The currents and tidal flows means these silver-skinned beauties have to work hard. That means they have firm muscles and the flesh is a joy to eat. Chefs just can't get enough of it.

The salmon have plenty of space to grow and thrive with maximum stocking densities of 10kg per cubic metre, minimising environmental impact and providing the salmon population with a living environment that reduces stress and promotes healthy growth and freedom to thrive. The fish behave as naturally as possible.

They look after their stock here. They don't get parasites or diseases so they don't need medicines and antibiotics. This is as close to wild salmon as you can get but with more consistency in texture, shape, size and flavour...

**DELIVERY RADIUS** Glenarm Organic Salmon Ltd is able to harvest, process, and dispatch its salmon all within 24 hours. This means they are able to ship products across the world in just three to four days, ensuring a fresher product and a longer shelf life for the retailer and consumer

Sales Contact: Visit us: Get in touch:

John Russell

8 Castle Demesne, Glenarm, Co. Antrim BT44 0BD

t: 028 2884 1691

e: info@glenarmorganicsalmon.com

w: www.glenarmorganicsalmon.com

# Islander Kelp



#### WHAT THEY DO Seaweed

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

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

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

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

#### PRODUCT RANGE

Laminaria Digitata, Saccharina Latissima and Alaria Esculanta. Fresh and frozen noodle cut, tagliatelle cut, kelp sheets and their fabulous kelp pesto.

Islander kelp also supply raw frozen Laminaria in bulk for production of umami/dashi stocks.

#### HOW TO BUY

They supply to restaurants, specialist delis and high end food service. Currently they do not sell retail.

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

Kate Burns

Church Bay, Rathlin Island, Ballycastle, Co Antrim N. Ireland, BT546RT

- t: 079 2502 5211 or 087 114 8078
- e: info@islanderkelp.com w: www.islanderkelp.com



## Keenan Seafood



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

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

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

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

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

PRODUCT RANGE

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

**HOW TO BUY** 

Online and by telephoning the number below

**DELIVERY RADIUS** NI-wide

AWARDS

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

Sales Contact: Visit us: Get in touch:

Harry Walsh or James Carmichael

9/11 Blackstaff Road, Kennedy Way, Belfast, BT119DT

t: 028 9061 8088

e: jc@keenanseafood.com facebook: /Keenan-Seafood w: www.keenanseafood.com twitter: @keenanseafood



## Lecale Harvest



Shellfish farmer and food manufacturer

Oysters and mussels are farmed in Killough by Lecale Harvest. This is a family-run business. Killough is situated in the ancient barony of Lecale, nestled between the Mourne Mountains and Strangford Lough, hence the name.

Seafood pates are a recent addition to their repertoire. They are made using the fresh fish and shellfish landed at the nearby fishing port of Ardglas. They taste dreamy on toast

Lecale Harvest also run an Oysters Tour. It takes place at their oyster farm where they will let you in on some insider secrets of the art. After that, you get to taste them along with other shellfish at the boathouse.

Whether you are just cooking dinner, throwing a party or planning a wedding, they can cater for any number of diners. Catch them with their catch at their stall at St George's Market, Belfast too.

They are always interested in hearing from new customers.

PRODUCT RANGE Oysters, mussels, seafood pates (langoustines, scallops, crab, mackerel, smoked salmon).

**DELIVERY RADIUS** NI-wide

Sales Contact: Visit us: Get in touch:

Patrice Bonnargent / Luc Bonnargent The Boathouse, Killough, Co. Down, BT307QR

t: Patrice - 07834120795 Luc Bonnargent - 07849549423

e: pbonnargent@gmail.com Facebook: Lecale Harvest



## 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.

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.

The Lough is home to the largest wild eel fishery in Europe and the men who fish them use traditional methods passed down through the generations, using sustainable practices. Our eels are mainly exported live within the EU, particularly to the Netherlands, Germany and Billingsgate, London. Their creamy flesh is a real delicacy. In fact Smoked Lough Neagh Eel tastes so good, it was awarded 3\* in the Great Taste Awards 2017!

Lough Neagh is also home to several species of wild freshwater fish including Pollan, Dollaghan and Perch. These indigenous fish have their own unique flavours and textures, which make them greatly sought after in mainland Europe.

## 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 distributers and shops.

**DELIVERY RADIUS** Europe-wide.

Sales Contact: Visit us: Get in touch:

Cathy/Paul

4 Bannside, Toomebridge, Co Antrim, BT413SB

t: 028 7965 0618

e: info@loughneagheels.com







## North Coast Smokehouse



## WHAT THEY DO

Smoke-roasted organic salmon, smoked condiments: sea salt and black pepper (a new one on us), and smoked dulse seaweed.

These products have taken years to perfect. They are handcrafted and produced in small batches in the north coast town of Ballycastle.

The salmon is cured with Ruairidh's special blend of pure sea salts, raw sugars, and relaxation, before being smoked and roasted over beech wood.

The smoke is produced the old fashioned way, by simply burning small quantities of wood. They don't use liquid-smokes, paints or dyes. Their wonderful flavours and colours come from just the right combination of cure, smokiness, temperature, time and fresh sea air

They use top quality local Glenarm Organic Salmon, reared according to the standards set out by the Organic Food Federation. The salmon have more room to swim than those in conventional farms, and they are fed on natural and organic ingredients from sustainable sources, free from GMOs, from a local certified organic feed mill

Their dulse seaweed is sustainably harvested on Rathlin Island.

PRODUCT RANGE Smoke-Roasted Organic Salmon (100g and 200g fillet packs and 500g half-side), Smoked Sea Salt and Smoked Pepper

(small jars and tubes), and Smoked Dulse flakes (tubes).

**HOW TO BUY** Online, at markets, local butchers, green grocers and delis,

restaurants and B&Bs.

**DELIVERY RADIUS** Global for dry goods. Currently UK and Ireland for salmon.

Sales Contact: Visit us: Get in touch:

Ruairidh Morrison/Melanie Brown 3/61 Leyland Road, Ballycastle, Co Antrim, BT54 6EZ t: 078 3540 3340 or 078 3540 3339

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



# **Rooney Fish**



WHAT THEY DO Catch, prepare and process fish and shellfish

We all know that Kilkeel is synonomous 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 star Great Taste award-winning Millbay Oysters. They opened their oyster farm in nearby Carlingford Lough in 2014. Three stars are notoriously difficult to get which shows how special these shellfish are. They are one of the Top 50 Foods in the world.

They also catch, prepare and process Langoustines, Whole Brown Crabs, Green Crabs, Velvet Crabs, Lobsters, Whelks, Scampi Tails, Heads and Claws and Scallops.

Their state of the art plant is the only one of its kind in the area with full EU approval. The processes currently running are; Nitrogen Freezing, Blast Freezing, Cooking Facilities, Cold Storage, Fully Automated Graders and a variety of Packing Operations. They also operate an in–house laboratory facility to ensure quality control and hygiene.

This is top quality seafood from people who know their stuff.

PRODUCT RANGE Langoustines, Crabs, Whelks, Scampi Tails, Heads and Claws,

Scallops and Millbay Oysters.

**HOW TO BUY** Shops and restaurants throughout Northern Ireland.

**DELIVERY RADIUS** 15 countries worldwide including the Far East and South

America as well as mainland Europe.

Sales Contact: Visit us: Get in touch: Andrew Rooney

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

t: +44 (0)28 4176 3071

e: andrew@rooneyfish.com w: www.rooneyfish.com





## Seafish



## WHAT THEY DO

Seafish is a Non-Departmental Public Body (NDPB) set up by the Fisheries Act 1981 to improve efficiency and raise standards across the seafood industry. It is funded by a levy on the first sale of seafood products in the UK, including imported seafood.

The Seafish mission is to support a profitable, sustainable and socially responsible future for the seafood industry with a remit that includes everything - and everyone - from fishermen and processors through to importers, retailers and food service providers.

As an organisation. Seafish takes a great interest in the consumer; the people who buy and eat seafood through their Fish is the Dish brand http://www.fishisthedish. co.uk/.

Maintaining a well-regulated seafood industry which delivers high-quality, safe, sustainable seafood to UK consumers is one of its highest priorities. The work that Seafish carries out to provide reliable information to industry, media and regulators, underpins everything that it does.

Dr Lynn Gilmore, the Seafish Northern Ireland Manager, works closely with the Northern Irish seafood industry and ensures the local coordination of Seafish activities. Seafish Northern Ireland engages with a range of stakeholders offering advice, assistance and support throughout the supply chain from fishermen to retailers. Seafish NI provides a point of contact with Seafish within the region and assists industry in accessing technical expertise throughout the whole of Seafish.

The Seafish work programme in Northern Ireland is guided by the Seafish Northern Ireland Advisory Committee (SNIAC) and covers a range of projects and activities that aim to facilitate the sustainable economic development of the industry. This includes seafood promotion, environmental impact, fishermen's data, Marine Protected Areas, and fishermen's safety.

For more information on the work of Seafish in Northern Ireland check out http://www.seafish.org/industry-support/regional-teams/seafish-northernireland

Contact: Get in touch: Dr Lynn Gilmore

t: +44 (0)28 4273 8963 or 079 6658 5816

e: lynn.gilmore@seafish.co.uk

w: www.seafish.org twitter: @SeafishLynn





# Sea Source Processing



WHAT THEY DO

Catch, process and sell fish and shellfish locally and to mainland Europe

'Sea-Source' is the umbrella name for a company owned by County Down's fishermen, which is involved in the catching, processing, selling of fish and shellfish, as well as a range of other maritime activities. It offers a wide range of products that are harvested from the sea, available locally and exported across Europe.

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

'Sea-Source' member vessels annually catch approximately 3,500 tonnes of this shellfish, the majority of which are landed into County Down's fishing ports.

Fish and shellfish landed into Northern Ireland and by 'Sea-Source' vessels are renowned for their quality. This is due to the fact that the main fishing grounds in the Irish Sea are only a few hours steaming time from the local harbours.

The use of ice and other modern techniques are designed to ensure the highest standards are maintained from the net to the plate.

'Sea Source' is dedicated to promoting the fishing industry locally and further afield. 'Sea-Source' has fishing in it's nature.

**DELIVERY RADIUS** Europe-wide

Sales Contact: Visit us: Get in touch:

Alan McCulla

The Harbour, Kilkeel, Co Down BT34 4AX

t: 028 4176 2855

e: info@sea-source.com

www.sea-source.com



## Still Waters



#### WHAT THEY DO Fresh fish producer and wholesaler

Still Waters is based at the well-known Portavogie Harbour in County Down, one of the region's main fishing ports. The company has been supplying fresh, local, sustainable seafood from the heart of the Irish sea for 75 years.

The family's history of fishing stems back to 1942 when the first fishing boat called 'Still Waters' was built by the current director's grandfather, Alex Shaw. It has developed from owning fishing vessels to supplying premium quality fish and shellfish across Northern Ireland.

Still Waters fish are shipped daily from day boats to the local markets in Northern Ireland including Portavogie and Kilkeel, and, within hours, are with customers who include popular retail outlets and trendy restaurants and hotels throughout Northern Ireland and beyond.

Still Waters have access to a broad range of freshly caught fish which can be viewed on their website www.stillwatersfishing.co.uk

Their Scallop and Prawn meat are 100 per cent natural with no additives or preservatives. Scallops sourced from the Co. Down coast are landed fresh daily and processed by skilled cutters. Strict sustainability regulations ensure that the scallops are no less than 110mm shells providing the meatiest of king scallops!

They also smoke their own fish on their premises using old traditional methods handed down through generations to produce a uniquely flavoured fish. The factory is open to the general public.

PRODUCT RANGE Langoustine, Scallops, Lobster,

Crab, Prawns, Cod, Haddock, Plaice, Hake, Dover Sole and Monkfish, Smoked Cod, Haddock,

Lythe and Coley.



Sales Contact: Visit us:

Get in touch:

Paul Carson

1 Princess Anne Road, Portavogie, Co. Down BT221DT

t: 028 4277 1316

e: paul@stillwatersfishing.co.uk facebook: /stillwatersFish/ w: www.stillwatersfishing.co.uk twitter: @StillWatersFish

FEARS OF FRESH FISH













# Ballywalter Park



Film location and Corporate Venue

Ballywalter Park is the home of Lord and Lady Dunleath. It has been in their family for more than 170 years. This Grade A Listed building is surrounded by an estate which is home to one of Northern Ireland's largest dairy herds as well as 30 acres of Pleasure Grounds

Such a superb setting means the estate is in big demand as a film location and as a corporate venue. All of the corporate catering is done in-house by Lady Dunleath and her team. She is a food historian and talented cook.

Her ethos is to use produce from the Estate. The Walled Garden supplies fruit and vegetables all year round. Lady Dunleath rears her own yeal and there is game in season. Anything that cannot be sourced from the Estate comes instead from carefully selected local suppliers. The menus are complimented by vintage wines from the cellar.

Each event is personally overseen by Lord and Lady Dunleath. They guarantee exclusivity and a truly unique experience.

Tours of the house and/or gardens and wedding photos by prior appointment.

#### NEED TO KNOW

Ample Parking, 12 bedrooms either en-suite or with private bathroom. Free Wi-Fithroughout the house. All dietary requirements can be accommodated. Ballywalter Park is a Grade A listed house so, sadly has only limited disabled access.

Sales Contact: Visit us: Get in touch:

Lord Dunleath

Ballywalter Park, Newtownards, Co. Down BT22 2PP

t: +44 (0)28 4275 8203

e: info@ballywalterpark.com

w: www.ballywalter.com - follow the Walled Garden Blog





### Causeway Coast And Glens Food Network



WHAT THEY DO Promote the region's food and drink and tourism offerings

The Causeway Coast and Glens (CCAG) Food Network was set up by the Causeway Coast and Glens Borough Council in 2016 to:

- showcase local food and drink to consumer, retail, hospitality and celebrity audiences, and
- support the industry through networking, training and signposting.

Despite being in its infancy, the Food Network has made some great achievements to date.

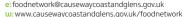
- An online networking group of over 200 members including chefs and producers and a Twitter following of more than 4000.
- Fruitful attendance at exhibitions including at IFEX, Balmoral Show and BBC Good Food Show.
- Shortlisted in Grow Make Fat Drink Awards and the Year of Food and Drink Awards.

Many members are singing the praises of the Network and how it has already helped their business, through practical help, collaborative support, promising contacts. and new orders. It is hoped that, in time, the area will become known as a food destination to go alongside its world class tourism destination status.

Please visit their website to download a copy of their latest local food guide "A Taste of the Causeway Coast and Glens" which includes information on food & drink producers, food tours, cookery schools and markets.

Contact: Get in touch: Joanne McLaughlin, Limavady Office

t: 028 7776 0311







# Country Lifestyle Exhibitions Ltd



### The Great Game Fairs Of Ireland

WHAT THEY DO

Organise fine food festivals at the Great Game Fairs of Ireland. Publish the Irish Countrysports and Country Life magazine.

2018 is the 40th anniversary of the Irish Game Fair and to celebrate this milestone in Irish rural history the Great Game Fairs of Ireland team for 2018 have combined their NI and ROI events into one potentially huge ALL IRELAND event at Shane's Castle Antrim on the 23rd/24th June

The fair will offer families action packed country sports and living history entertainment plus a wide range of shopping opportunities including a Fine Food & Craft Festival

There are special concession rates for Food NI members giving them access to a unique all Ireland promotional package which can include 'face to face' contact with up to 40,000 consumers at the fair, promotion in the Fine Food magazine feature to 100,000 readers per issue of the magazine (in its hard copy glossy and FREE to READ online issue) and complimentary passes for potential stockists throughout Ireland.

- e: irishqamefair@btinternet.com
- w: www.irishgamefair.com www.countrysportsandcountrylife.com



### Mid Ulster District Council Food Cluster



WHAT THEY DO Promote Mid Ulster Food and Tourism

Mid Ulster District enjoys an excellent reputation for fantastic restaurants, coffee shops and bars serving the best of locally produced food. It also serves as a great source of award-winning home-grown produce. With a wide range of quality products available from farm reared meat to Top-Notch Popcorn and locally brewed ales.

Sales Contact: Visit us: Get in touch:

Mary McGee

Mid Ulster District Council t: 03000132132

e: mary.mcgee@midulstercouncil.org



# **Orchard Acre Farm**



WHAT THEY DO

Food-related events on their farm: Private hire of the Eco Barn: Hen party specialists

Teresa O'Hare, farm owner and manager has been involved in farming all her life. Her parents were hill sheep and suckling cattle farmers in County Down. Now with her husband she has continued the farming tradition with their own small holding and activity centre in NW Fermanagh; a stone's throw from Lough Erne. Fruit, vegetable and herbs and fresh eggs are sold at the farm gate.

A teacher by profession Teresa studied environmental science at the Ulster University. Both she and her husband share their knowledge and passion about food and nature based farming with guests on a year-round programme of food-related events in the Eco Barn (pictured).

Since they opened the farm activity centre in 2008 they have picked up a string of awards. The whole farm family is involved in the business, as are neighbours working as tutors and in events management.

Guests can see, feel and touch the food growing around them. They can choose to be directly involved in harvesting, get up close to the cooking and of course delight in dining on farm fresh foods. For each individual or group that visits their food story is transparent from the plots where it all grows to the plate in front of each guest.

They are open by appointment; the eco barn is a wonderful private venue for group Days Out, family celebrations, hen parties and intimate weddings, where you know the food is totally farm fresh. Orchard Acre Farm also supplies bespoke range of vegetables, fruits and herbs to local restaurants; including the Manor House Hotel Killadeas, Enniskillen.

Sales Contact: Visit us: Get in touch:

Teresa O'Hare

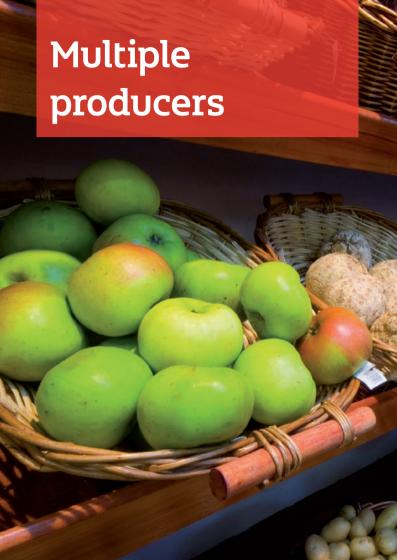
36 Moynaghan Road, Drumadravy, Lisnarick, Irvinestown, Co. Fermanagh BT941AS

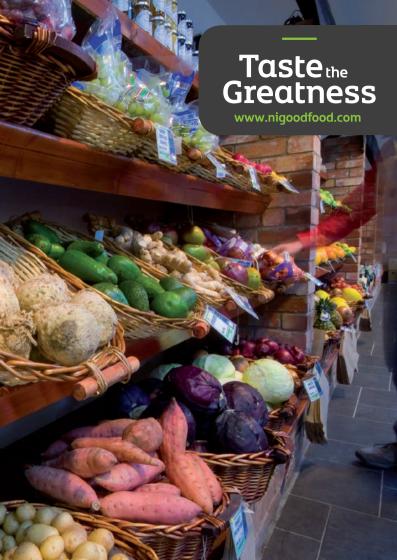
t: 077 5378 8181

e: info@orchardacrefarm.co.uk fgcebook: /Orchard.Acre.Farm up www.orchardcacrefarm.co.uk huitter:@com/orchardacrefarm











# Blackfire Artisan Food



#### WHAT THEY DO Unique fiery sauces

Belfast native and street artist Tim McCarthy describes himself as an alchemist. He's well-versed in the black art of growing chillis and then using them to create some fiery sauces. He gathered a lot of knowledge globetrotting around North and Central America, India, Europe and the Middle and Far East for 30 years.

He set up Blackfire Food in 2014 to satiate his appetite for fiery food. He grows 2 dozen varieties of peppers from medium-hot up to super hots as well as many of the vegetables, fruits and herbs used to create the sauces. The ingredients are as close to organic as possible with zero food waste in the process.

The sauces are sold in some Belfast shops and online. Tim is interested in supplying restaurants.

He also produces limited batch seasonal sauces with ingredients from hedgerows and seashores. These include wild garlic, dulse and samphire which are available exclusively for Blackfire Hot Club members.

A chilli co-op? We love it!

### PRODUCT RANGE

Hothouse (with Pears and Ginger), Samson (with Mango and Dulse), Botanic (with Roasted Green Peppers and Garlic) Belfast Redhead (with Carrot and Ginger).

Firebrand (with Irish Whiskey, Hickory Smoke and Chipotle Chillies).

### **HOW TO BUY**

Sawers, The Nutmeg, The Wicker Man, Studio Souk. Available from the website and on social media

Sales Contact: Visit us: Get in touch:

Tim McCarthy

19 Ardmore Park, Belfast BT10 O I I

D7769 885616

e: tim@blackfirefood.com

w: www.blackfirefood.com

facebook: Blackfire Food twitter: @BlackfireFood instagram: blackfirebelfast



### Deli Muru



WHAT THEY DO

Conserve, chutneys, sweet and savoury biscuits, cakes, food hampers and corporate gifts

Deli MURU...'a little something'. Since it first appeared, artisan enterprise, Deli Muru has made its presence felt on the local scene. With three Great Taste Awards under its belt, the brand can be found in some of Ulster's leading restaurants and delicatessens.

Founder Kay Armstrong is passionate about using predominantly locally sourced ingredients and including other artisan elements within her range. She collaborates with some of the best, including Dunville's Whiskey in the Spiced Whiskey Cake and Barney's Brew from Hilden Brewery in the best selling Pear, Mango and Ale Chutney. Shortcross Gin can be found in the Orange 'Spoon' preserve and in the Shortcross Plum Chutney. Her passion for creating top quality food shines through each and every product.

PRODUCT RANGE Brinjal Pickle\*, Golden Beet & Pepper Chutney, Curried Rhubarb

Chutney, Spiced Fig and Apple Conserve, Orange 'Spoon' Preserve, Spice Sugar Snap Biscuits and Cranberry & Pecan Biscuits, to name a few and a Chocolate Orange Fruit Cake.

HOW TO BUY Buy direct from Deli Muru's Bloomfield Avenue premises.

Selected independent shops and at events.

DELIVERY RADIUS NI Wide & UK

AWARDS Great Taste Award for Brinjal Pickle (1 Star)

Great Taste Award for Black Cherry & Chipotle Chutney (1 star)

Great Taste Award for Sugar & Spiced Snaps!

Sales Contact: Get in touch:

Kay Armstrong t: 07977242806 e· info@delimuru.com







# **En Place**



WHAT THEY DO Design & produce innovative freshly-prepared foods for foodservice distribution

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 & start-ups, & supply wholesale ingredients for producers targeting the speciality food marked.

### PRODUCT RANGE

Foodservice: Ambient; Chutneys, relishes, savoury marmalades, infused and flavoured oils, dressings, molecular gastronomy ingredients, aromatiser sprays and natural flavours for chefs. Chilled; pesto, tapenades, reductions and essences

### AWARDS

Winners of more than 60 Great Taste Awards including "Ambient Food Product of the Year" & two products awarded membership of the "Top 50 Foods" from the British Isles.

### Sales Contact: Visit us:

Get in touch:

Paul Clarke

Kitchen 3, FBIC, Loughry Campus, Cookstown, Co. Tyrone BT80 8SG

t: 08448094963

e: sales@en-placefoods.com

w: www.en-placefoods.com



# Fane Valley



#### WHAT THEY DO Co-operative with various interests

With its headquarters located in Armagh City the Fane Valley Group is Northern Ireland's largest agricultural co-operative with interests in dairy processing, red meats, feed compounding, agricultural supplies, and renewable energy. The company, which has experienced substantial growth over the past 5 years, now has an annual turnover in excess of £525 million, with over 2,100 employees located on 23 operational sites in Northern Ireland, Republic of Ireland, England and Belgium.

In recent years Fane Valley has invested heavily in product innovation and modern production facilities. Its red meat subsidiary, Linden Foods, which was named manufacturer of the year recently at the Meat Management Awards and also picked up 2014 NIFDA Best Product Winner. They continue to develop it's business in the supply of a range of 'ready to cook' meat products following a £10m investment in a new added value and retail packing facility in 2011.

Fane Valley Dairies processes 250 million litres of milk per annum with an increasing proportion of this raw material being procured under direct supply arrangements with local producers. The business specialises in the production of a range of dairy ingredients including whole milk powder, skim milk powder, butter and butter oils. Under the Mourne Maid brand Fane Valley has built an international reputation as a manufacturer of quality dairy products.

### PRODUCT RANGE

Dairy: Whole milk powder, skim milk powder, butter and butter oils. Red Meat: Range of prime/retail ready beef and lamb products including edible offals. Oats: Range of bulk ingredient and retail porridge oat based products.

**DELIVERY RADIUS** UK, Europe, Africa, Asia and South America.

Get in touch:

t: +44 (0)28 3752 2344

e: info@fanevalley.com

w: www.fanevalley.com





# **FoodStories**

# FoodStories 🖺

### WHAT THEY DO

Food Stories is a specialist sales marketing and distribution company.

They have long established relationships with retailers, wholesalers, foodservice operators and other major buying groups across Ireland, the UK and International markets.

Whether you are looking to break into larger retailers, grow your wholesale and foodservice channels or expand through export opportunities, Food Stories is your route to market.

Alongside their own brands they work with a number of carefully selected partner brands to promote, sell and distribute their products. Having a portfolio of strong brands and products means they can offer the perfect food and beverage solution to any potential customer.

Founder Michael Heaslip "We only work with brands we love and are passionate about. We love taking innovative, on-trend and exciting brands and helping them grow to their full potential"

### **DELIVERY RADIUS**

Northern Ireland, Republic of Ireland, mainland United Kingdom as well as multiple export markets including -USA, Canada, Japan, Iceland, Tahiti and more.

Light and fluffy popcorn from on high





Naturally sweet and tastefully crunchy

Sales Contact: Visit us: Get in touch: Michael Heaslip

12 Old Windmill Road, Crawfordsburn, Co. Down, BT19 1XH

- t: +44 (0)28 9185 3867
- e: info@yourfoodstories.com
- w: www.yourfoodstories.com twitter: @foodstoriesni



# Linwoods





#### WHAT THEY DO Bakery, Dairy, Health Food

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

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

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

### HOW TO BUY

Costcutter, Spar, Supervalu, Mace, Centra, Nisa, Todays Local, Asda, Sainsburys, Tesco, Dunnes Stores, Holland and Barrett and

### Independent health food shops.

### AWARDS

2017 UK Chamber of Commerce Export Business of the Year

2017 SIAL Innovation Gold Award - Organic Sprouted Flaxseed 2017 Health Food & Drink Awards Superfood's Winner

2017 Northern Ireland Food and Drink Award Export Excellence

2016 CIM Awards Marketing Exporter of the Year in International

Sales & Marketing

2013 CIM Awards Best New Product

2013 Health food Business Award Best New Product

2012 CIM Ireland Best New Product/Service Introduction

Campaign – Large company

2011 CIM Ireland Best International market development

campaign

2010 CIM Ireland Best brand Programme & Marketing Director of

2008 CIM Ireland Outright Winner – Best Marketing Plan Award

Sales Contact: Visit us: Get in touch:

Fergal Woods

190 Monaghan Road, Armagh BT60 4EZ

t: +44 (0)28 3756 8477

e: info@linwoods.co.uk w: www.linwoods.co.uk



# Lynas Foodservice



#### WHAT THEY DO Wholesale Distribution

Since their humble beginnings nearly 70 years ago when the company was founded by Bobby Lynas, Lynas Foodservice has been dedicated to one word. Service.

The aim is simple, to serve their customer with the best product and the best service they can provide. That vision has seen them evolve into the largest family operated Foodservice company in Ireland and recently has supported them in their expansion into Scotland.

Their team of more than 450 staff is passionate about delivering more in everything they do-be that more service, more choice or more quality. Customers can order over the telephone or use their online ordering service which has the benefits of browsing full order history and has access to live pricing.

They make more than 8,000 deliveries a week throughout Ireland and Scotland. All of their vehicles are multi-temperature, with full vehicle tracking, providing their customers with flexibility and peace of mind. Frozen, Chilled or Ambient - it all comes on 1 delivery, 1 invoice and with full traceability.

Lynas Food Outlets are now located in Ballymena, Bangor, Belfast, Coleraine, 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 Ireland and Scotland they will ensure the products you need are delivered when you need them. Foodservice is a 24/7 business and you simply order today and they deliver it tomorrow.

Visit us:

Lynas Foodservice Limited, Loughanhill Industrial Estate, Gateside Road Coleraine BT52 2NR

Get in touch:

t: NI 028 70350600 ROI 1-800-936-086 Scotland 0141 308 8712 w: www.lynasfoodservice.com



# Rich Sauces



WHAT THEY DO Trade only mayonnaises, stocks, sauces and dressings

Trevor Kells started Rich Sauces purely by chance in 1986. His mum made their family recipe for mayonnaise which they sold in their fish and chip shop in Belfast. Customer reaction to the mayonnaise was immediate and Trevor decided to start making and selling the mayonnaise to other food businesses. The rest as they say is history.

Rich Sauces continue to make the World's Best Mayonnaise (so the people of Belfast tell them) along with an ever-growing range of catering food supplies.

Their focus on consistency and quality starts with their ingredients. They only use rapeseed oil in their products and their eggs come from Armagh. They continue to work closely with the local catering trade, offering chef demonstrations and free samples.

SUPPLY TO 50+ products in bouillons (stocks), dressings, flavoured mayonnaises, mayonnaise and sauces. See website for details.

TRADE ONLY Available from all good catering food suppliers. HOW TO BUY

Please contact Tim for your closest supplier.

**DELIVERY RADIUS** All of Ireland, UK, and chilled distribution around the globe.

AWARDS 16 products with Great Taste Stars.

Sales Contact: Visit us: Get in touch:

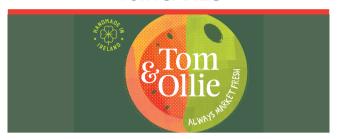
Tim Kells

34 Jubilee Road, Newtownards, Co. Down t: 028 9181 9004 or 077 4867 7029





# Tom & Ollie



WHAT THEY DO Mezze and artisan produce

Tom & Ollie (Tomato and olive) are proud local Salsa approved producers of Artisan Pastes, Tapenades, Dips, Pesto. With over 65 wholesale products produced in Broughshane Co Antrim. They released our retail range in early May 2017. They are delighted to have truly locally produced Wild Garlic Pesto as well as unrivalled range of retail Hummus and Peppers - 12 lines.

PRODUCT RANGE

Irish and Continental Cheesemongers, Charcuterie, Mezze and antipasti. Honey, nuts, Oils, Soaps, herbs, Funghi. Olives,

Tapenades, Tomatoes. Hummus.

**HOW TO BUY** 

 $Tom\&ollies\ Delivery\ service\ continues\ to\ thrive\ with\ door\ to$ 

door delivery, www.tomandollie.com/shop

Available in St Georges market Fri, Sat, Sun. Check their website

for regional markets.

TIP Try their Seasonal Wild Garlic Pesto





Sales Contact: Visit us: Get in touch: Shay or Cormac

28 Orchard Way, Portglenone, BT448DY

t: 077 3634 9535 (Shay) or 078 2344 9224 (Cormac)

e: shay@tomandollie.com or cormac@tomandollie.com

w: www.tomandollie.com

### **Ulster Artisans**



### WHAT THEY DO

A group of artisan producers who belong to the Ulster Food and Drink Producers Group

This group was formed in April 2015. It is open to anyone in the 9 counties of Ulster and it is for any artisan food and drink producer who follows the EU food name guidelines.

Currently there are 84 members including Harnett's Oils, Passion Preserved, Flossie's Fudge, City Cheese, Cavanagh Eggs, Made with Love, Lough Neagh Eels, Armagh Cider Company, Ruby Blue, Shortcross Gin, Pollock's Pickles and Hillstown Brewery.

They had a very successful three month stint as a pop-up in Departures in Belfast International Airport with a number of the producers going on to be stocked in Duty Free. Over Christmas week they were also in Arrivals to welcome people home at another pop-up. They're looking forward to another airport pop-up in the coming year.

Their main aim to help other producers with the manufacturing, packaging and selling of products. The group is by producers, for producers. There is a private Facebook page for advice and mentoring and they meet every two months.

If you want to join contact Ulster Artisans on Facebook or Twitter or email: jane@harnettoils.com.

Sales Contact: Get in touch: Jane Harnett

e: jane@harnettoils.com









# **Amberline Preserves**



WHAT THEY DO Speciality preserves and gourmet eco-farm produce

Polish-born Alicia is a keen forager and uses lots of wild ingredients in her preserves. cordials, jams and syrups. She is an expert in pickling, fermenting and preserving. She uses ingredients such as rosehips, rose petals, dandelions, elderberries, mushrooms and wild garlic.

Alicia and her husband Seamus own a farm in Armagh where they grow squashes, gourds, pumpkins, salad leaves, heirloom carrots, tomatoes, cucumbers and edible flowers which they sell. They also forage for wild mushrooms which are also for sale.

Many of the ingredients are used in their award-winning healthy preserves and fermented cultured living probiotic food and drinks. Alicia has been making them for nearly 8 years. She sells them and their vegetables at St George's Market in Belfast and also at Comber Farmers Market and Saintfield Market. The products are also available at selected butchers, delis and health-food shops. Alicia makes bespoke products for individual customers available by monthly collection.

Her use of birch sap instead of sugar makes the range Diabetic-Friendly too. All of the products are gluten-free and nearly all are vegan-friendly.

Try the syrups as toppings on yogurt, flavouring in ice-cream, a mix for alcoholic or non-alcoholic drinks and cocktails or as a cordial.

PRODUCT RANGE Includes Fragrant Wild Rose Syrup, Strawberry and Rose Petal Jam. Goat's Milk Kefir. Kombucha. Sauerkraut and Kimchi.

**HOW TO BUY** Markets, Butchers, Delis, Health Food Shops across NI.

**DELIVERY RADIUS** UK and Ireland

AWARDS Great Taste 1 star Fragrant Rose Petal Cordial

Sales Contact: Visit us: Get in touch:

Alicia Breslan

5 Chestnut Grove, Benburb, Co. Armagh BT717NX

- t: 07935 915000
- e: alicia.amberline@yahoo.com
- w: www.amberlinepreserves.com



# Baked in Belfast



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

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

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

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

### PRODUCT RANGE

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

### **HOW TO BUY**

Events, Stockists everywhere from Belfast to New York Online (all prices include UK shipping) Contact Suzanne for Trade Business too

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

### Sales Contact: Get in touch:

Suzanne Livingstone

t: +44 (0)28 6864 1772 or 079 6651 7054

e: bakedinbelfast@hotmail.co.uk

w: www.bakedinbelfast.com



# Brambleberry Jams



# Brambleberry jams 🕷



WHAT THEY DO

Seasonal jams, savoury relishes, chutneys, jellies, curds and dessert sauces

Alice McIlhagger was previously a Geography teacher and DoE Planner. She is now a mummy at home in a rural village running her own small business from the kitchen table and cooking on her old red AGA while the children are at school. She grows as much of the ingredients as possible in her garden. The strawberries are always the funny shaped ones from a farm a mile from home. She is part of a community gardening group and she also forages for fruit from the hedges around Portmore Lough nature reserve in the autumn.

Her business has grown from her interest in home cooking foods for her own family with ingredients that have travelled as short a distance as possible. She has jammed every autumn for many years and developed many techniques and tips to get a good set without needing to use added pectin. The jars are then all hand labelled and decorated with mostly re-used fabrics and finished with a pretty ribbon.

PRODUCT RANGE

Strawberry Jams, Marmalades, Raspberry and Plum, Mixed Summer Berries, Spiced Summer Berries, Damson Jam, Red Onion Jam with Organic Balsamic Vinegar, Sweet Chilli Sauce, Roast Red Relish, Christmas Cranberry Chutney, Mulled Wine Chutney, Damson Jelly, Damson and Apple Jelly, Hedgerow Jelly with Homemade Sloe Gin, Russet Apple and Mint Jelly, Butterscotch Sauce, Sea Salted Caramel Sauce, Coffee Caramel Sauce, Malted Chocolate Sauce, Lemon Curd, Lemon and Lime Curd.

HOW TO BUY

Yellow Door Delis, Cafe Vic Ryn and a range of independent delis across N.Ireland, Craft fairs are listed on the website blog. Limited ranges at www. indiefude.com and at Studio Souk and Bite to Savour.

**DELIVERY RADIUS** 

Delivery by me within a 20 mile radius for large wholesale orders. Postal range UK and Ireland (delivery charges for online orders on website).

AWARDS

Food Hygiene rating of 5

Shortlisted for Best Marketing Initiative Lisburn Business Awards

Bronze Website Award Mumpreneur UK

Great Taste Award 1 Gold Star 2016 for both Malted Chocolate Sauce and

Coffee Caramel Sauce

2016 Blas na hEireann Irish Food Awards Finalist for Raspberry and Plum

Gold at the Irish Food Awards 2017 for SeaSalted Caramel Sauce

Sales Contact: Visit us: Get in touch:

Alice McIlhagger

Brambleberry Jams, 22 The Old Stables, Ballinderry Lower, Lisburn BT28 2FY

- t: 028 9265 2562 or 075 9546 3554
- e: Alice@brambleberryjams.com





w: www.brambleberryjams.com



# Broighter Gold Rapeseed Oil



Single variety Cold Pressed Rapeseed Oil, Infused Range, Gourmet WHAT THEY DO infused oils, Hampers, Gift Range and Catering Jars.

Broglasco House and Farm just outside Limavady has been in the Kane family for well over 100 years. The same historic piece of land is where the treasure trove, known as the Broighter Hoard was discovered in 1896. Richard and Leona Kane, sixth generation farmers unearthed their own gold from their fields in 2011. They grow one single variety seed on one type of soil, to ensure their rapeseed oil is unique in taste and now known to many as Liquid Gold!

Their Broighter Gold Rapeseed Oil is one of the most versatile, delicious and nutritious oils you will ever taste. It has a healthy balance of Omega 3, 6, 9 and Vitamin E and with only half the saturated fat of olive oil and a higher burn point of 220 degrees, it's a must-have for every kitchen.

Blessed with a more subtle, velvety and pea like buttery flavour than other rapeseed oils, Broighter Gold Rapeseed Oil is ideal for all kinds of cooking, baking, stir frying and salad dressings – the perfect all-rounder. It's no wonder Broighter Gold has become the culinary choice for top chefs around the country.

### PRODUCT RANGE

Cold Pressed Rapeseed Oil 250ml, 500ml & catering size.

Infused Range: 250ml Basil, Chilli, Rosemary & Garlic, Lemon, Garlic and Thai Inspired.

Gourmet Range: Black Truffle Infused, Black Truffle & Wild Porcini Mushroom Infused, Special Edition 23ct Gold Leaf and Gift Boxes (4x125ml infused range).

NI, ROI and UK. Full list of stockists is on our website www.broightergold.com. Great Taste Winner 2015: 1\*Gold Stars for Cold Pressed Rapeseed Oil, Garlic Infused.

Mail order online, Wholesale delivery NI/ROI/UK & WW.

### HOW TO BUY **DELIVERY RADIUS** AWARDS

Black Truffle & Wild Porcini Mushroom Infused, and Lemon Infused / Great Taste Award Winners 2014: 2\*\* Gold Stars for Basil Infused, Chilli Infused, Rosemary & Garlic Infused, and Cold Pressed Rapeseed Oil / Great Taste 2013 & 2012: 1 Gold Star for Cold-Pressed Rapeseed Oil

2015 Hotel Indigo UK Flavour of the Neighbourhood Winner / NI Food & Drink Awards 2015 Best New Product – Small Business (Ulster Bank)

National Irish Food Awards – Bronze – Cold Pressed Rapeseed Oil, Silver for Lemon

Infused and Gold for Thai Inspired

Enterprise Ireland – Winner Home Based Business of the Year Award / IFEX 2012: Product of the Year and Gold Award for Best Packaging

Finalist Business Woman of the Year, Finalist Farming Champion (Farming Life), Part of the Économusée network welcoming Tours to our farm (must be booked in advance).

National Irish Food Awards - Bronze - Liquid Gold National Irish Food Awards – Silver – Lemon Infused

Enterprise Ireland – Winner Home Based Business of The Year Award

### Visit us: Get in touch:

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t: 07912076607

e: info@broightergold.com

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# **Burren Balsamics**



#### WHAT THEY DO A natural, fruit-infused range of Balsamic Vinegars

Since Burren Balsamics was founded in 2014, the company has maintained its ethos of producing a ground breaking and affordable range of 100% natural fruit balsamics. They use a high quality 3 diamond vinegar with no additives. After aging in traditional barrels made from such woods as Chestnut, Cherry, Mulberry or Acacia, the vinegar is transported directly from the factory in Modena to their facility in Richhill. Here they gently infuse locally grown and sourced fruits over time allowing the product to mature naturally, creating a versatile ingredient for any kitchen from the home cook to the Chef's larder.

In 2017 the Armagh Bramley Apple, Christmas Balsamic (Cranberry and Orange Zest) and the Strawberry and Mint White Wine Vinegar were all awarded a star each in the Great Taste Awards, while the Blackberry and Thyme gained two stars. This product also achieved the highest honour available at Blas na hÉireann (The Irish Food Awards) by winning Gold in its category, the best product in the County, the best in Ulster and the best Artisan product of the year.

Recently the fabulous white Italian Condiment has joined the range with some remarkable flavours such as home grown wild garlic or Irish cherry. Blood Orange and Cardamom, Beetroot and Cocoa Nib or Tarragon make up the infused collection with the addition of a sparkling 24 Carat Edible Gold Leaf at Christmas.

Unlike any other, Burren Balsamics produces the ingredient you have been missing! 100% natural whole fruit infused high quality Balsamic Vinegars and Italian White Condiments. The Chef's best friend or the home cook's favourite store cupboard ingredient - they produce unrivalled flavour for limitless possibilities and combinations to delight and inspire.

They believe that it is so much more than a dressing......!

### PRODUCT RANGE

Black - Armagh Bramley Apple, Blackberry and Thyme, Blueberry, Blackcurrant, Rhubarb and Ginger, Raspberry, Chilli and honey and Strawberry and Mint White Wine Vinegar.

White - Blood Orange and Cardamom, Beetroot and Cocoa Nib, Tarragon, Seasonal Wild Garlic, Irish Cherry and Original.

### **DELIVERY RADIUS**

Trade sales to selected delis, direct food service, chefs and farmers markets. Mail order an delivery to UK and WW.

Sales Contact: Visit us: Get in touch:

Susie Hamilton Stubber

37 Aghory Road, Richhill, Co. Armagh BT619LY

- t: 078 0256 6029
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- www.burrenbalsamics.com



### **Erin Grove Preserves**



WHAT THEY DO

Preserves, Marmalades, Chutneys and Accompaniments for Cheese

Now, here are preserves, marmalades and chutneys which taste like they should do! Jayne Paget, who has a degree in Home Economics, wanted to recreate those traditional flavours which have been lost in so many of today's over-processed foods. She established Erin Grove Preserves in 2001 and more than 17 years later she's picking up awards all over the place!

From their base in beautiful Co. Fermanagh Erin Grove make all of their products by hand in small batches, using time-honoured methods and the finest quality ingredients sourced mainly from local producers, which mean they are simply bursting with colour and flavour!

Many of their recipes have been handed down through the generations, others they have created themselves to produce an outstanding range where the favourites of vesterday blend with exciting and innovative flavours for today! Think Victoria Plum Preserve, Irish Whiskey Marmalade, Sweet Chilli Jam and Mango Chutney with Chilli & Lime! Their range is constantly evolving and there are some exciting developments in the pipeline for accompaniments for cheese, so watch this space!

Erin Grove - Creating Great Taste!

HOW TO BUY

Delis, Butchers, Bakeries, Speciality Food Shops and Online.

AWARDS

SMF News Small Business Awards 2017 – Best Artisan Preserves

Producer Northern Ireland

Winners of 12 Great Taste Awards Blas na hEireann Gold 2016 & 2017

Sales Contact: Visit us: Get in touch:

Jayne Paget

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e: jayne@eringrove.com Facebook: /eringrovepreserves twitter: @LoveErinGrove!

w: www.eringrove.com





### **Erne Larder Preserves**



WHAT THEY DO Preserves, chutneys and sauces

Declan O'Donoghue has been working in the catering and hospitality industry since 2002 in Monaghan, Waterford, Scotland, Fermanagh and Tyrone.

A Fermanagh native, he used that knowledge and experience to found the Erne Larder in October 2016. His flavour combinations use the amazing local produce found in Fermanagh and Tyrone to make a range of sauces, chutneys and preserves using classic and new age techniques.

Varieties include the very modern Dry Cured Smoked Bacon Jam to the very traditional Granny O'Donoghue's Lemon Curd among many, many others. There are limited editions added seasonally and gift sets and hampers available all year round for all occasions.

PRODUCT RANGE

Dry Cured Smoked Bacon Jam and Granny O'Donoghue's Lemon Curd, Strawberry & balsamic jam, Blackcurrant & raspberry jam, Rhubarb & ginger jam, Whiskey orange marmalade, Salt & chilli pepper chutney, Pineapple & chilli chutney, Mango & ginger chutney, Red onion marmalade, Classic basil pesto, Cranberry & orange chutney, Sweet BBO sauce, Hot & spicy buffalo sauce,

Thai sweet chilli sauce

HOW TO BUY Several shops throughout Northern Ireland, events and farmers' markets. Check Facebook for details.

Taste of the Lakelands 2017 Platinum for Lemon Curd and

Diamond for Dry Cured Bacon Jam at Butchery Excellence

Awards, Ireland 2017

Sales Contact: Visit us: Get in touch:

AWARDS

Declan O'Donoghue

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e: info@theernelarder@mail.com

facebook: /Frne Larder





# Harnett's Oils



WHAT THEY DO

Cold-pressed rapeseed and hemp oils Infused oils and salad dressings

Northern Ireland has the ideal conditions for growing oilseeds. The Harnett family know that. That's why the fields on their County Down farm are worthy of a Van Gogh painting when the crops are in flower. They grow oilseed rape and hemp, then cold-press them and bottle them all on site. These golden-hued bottles of loveliness are so healthy it (doesn't) hurt. We're talking oodles of Essential Fatty Acids in the perfect ratio for the human metabolism as well as vital vitamins and terrific trace elements.

Usually things that are so good for you don't tend to taste that great (wheatgrass shots, anyone?). Happily these are as nyummy (ok I made up that word, it's more of a sound) as they are nutritious. Mix up a salad dressing, use the hemp oil as a dip and cook and marinade with the rapeseed oil. They can be used in a wide range of ways; as salad dressings or dips for the hemp oil and as a quality cooking oil or marinades for the rapeseed oil.

They're also working on linseed and sunflower oils. Can't wait!

### HOW TO BUY

Direct from their premises in Waringstown, St George's Market, Local butchers, delicatessens, farm shops and health shops. Online at harnettoils.com.

### AWARDS

2016 Blas na hEireann, Bronze for Harnett's Lemon and Thyme Rapeseed Oil

2016 Food Heartland Awards, Sustainability Award

2015 Great British Farm Produce Awards, Runner-up for Harnett's

Rapeseed Oil

2014 Blas na hEireann, Gold for Harnett's Rapeseed Oil

2014 Great Taste Awards, Gold Star for Harnett's Rapeseed Oil

2013 Blas na hEireann, Best in Farmer's Market, AIB Diversification Award

and Bronze for Harnett's Rapeseed Oil

2013 WIBNI, Highly Commended for Entrepreneurship/Innovation

2013 Finalist - WIBNI Young Business Woman of the Year

2013 Finalist - Good Food Ireland Producer of the Year

2015 Finalist - Blas na hEireann for Harnett's Orange and Rosemary Rapeseed Oil

2016 Finalist - Food Heartland Awards for Innovation

2016 Finalist – Food Heartland Awards for Best use of a PGI in a dish

2016 Finalist - Blas na hEireann for Duvillaun Dubh Sea Salt

2017 Finalist – The Food Awards Northern Ireland 2017 for Best Northern

Irish Food Producer Jane Harnett

Sales Contact: Visit us: Get in touch:



Waring Estate, Banbridge Road, Waringstown, CO. Down BT66 7QA

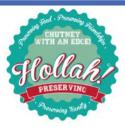
- t: +44 (0)28 3888 1210
- e: Jane@harnettoils.com www.harnettoils.com







# Hollah Preserving



### WHAT THEY DO

Trudy Hodkinson and Paula Latuske have combined their talents and surnames to create Hollah Preserving – a hip and quirky brand of relishes and sauces.

Hollah was born to preserve the sanity of Trudy and Paula, 2 former stay at home mums with a love of chilli, wine and cheer. They dare to add taboo ingredients and our signature chilli kick to produce flavours away from the mainstream, which will really shake up your mealtimes! Prosecco and strawberries in a chilli relish – why not? Tonic wine in their Bucky BBQ sauce – sure it tastes great and won a star at the Guild of Fine Foods Great Taste Awards 2016.

Hollah Preserving has given the traditional condiment a hipster spin – this relish will rock vou!

New to 2018 is their smoked chilli and gin ketchup, it's what all the best burgers are going to be dressed with this season!

Preserving Food, Friendships and Sanity.

Everydays a #Hollahday!

### PRODUCT RANGE

Assorted relishes and sauces including the infamous Chilli, Strawberry & Prosecco, the "Dawg" mustard pickle, "Bucky BBQ", "Wingnut" hot habanero and the newly launched smoked chilli and gin ketchup.

All flavours available in larger packs for food service.

### **HOW TO BUY**

The Meat Merchant, Sawers, Picnic Deli, Warkes Deli, Avoca. SuperValu, Centra and EUROSPAR stores across NI. Lots more stockists can be found on the website, check their FB and Twitter feeds for up to date information.

Sales Contact: Address: Get in touch:

Paula Latuske or Trudy Hodkinson Hollah Preserving, PO Box 338, Craigavon BT659DB

t: 075 4890 7697

e: info@hollahpreserving.com

w: www.hollahpreserving.com

facebook: /Hollahpreserving twitter: @HPreserving

# Irish Black Butter



#### WHAT THEY DO Fruit and spice conserve

This innovative new product has really created a stir in the food world. When you read butter, think Armagh Bramley apples and cider, instead of milk. It's a conserve a bit like a fruit cheese. You can put it on toast, pair it with cold meats and cheese and also eat it with apple pie or ice-cream.

It was created by Alastair Bell, who took time out from his events and farm model customisation business. He was inspired by "a combination of bygone days spent in the serenity of the Garry Bog near Ballymoney cutting turf and enjoying homemade scones or pancakes with apple jelly and time spent picking apples on the family farm"

Based at Portrush in County Antrim, Alastair teamed up with experienced chef Paul Clarke, the Managing Director of the award-winning En Place Foods at Cookstown in County Tyrone. In the recipe mix are Armagh Bramley Apples, cider, brandy, treacle and spices. They came up with something which draws together sweet and savoury truly a versatile product and 'a new taste of Ireland.'

PRODUCT RANGE 225g jars. Catering pack 675g containers.

Farm shops, delis and food stores across Northern Ireland, Also HOW TO BUY

available online at www irishblackbutter.com

**DELIVERY RADIUS** Global.

Sales Contact: Visit us: Get in touch:

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e: enjoy@irishblackbutter.com

facebook: Irish Black Butter twitter: @IrishBlkButter

instagram: irishblackbutter







# **Blackthorn Foods**



WHAT THEY DO

Manufacture gourmet handmade fudges in a range of natural flavours

Blackthorn Foods 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 14 flavours. All the flavours are natural and contain no artificial flavours, additives or emulsifiers. Ten of these flavours have won Great Taste Δwards

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 Market every Friday, Arcadia, Foodie folk, McKees Farm Shop, Four Seasons (Cherry Valley), The National Museums of Northern Ireland, Bushmills Distillery, Giants Causeway Gift Shop, Carrick a Rede Rope Bridge Gift shop.

DELIVERY RADIUS

Across NI and the UK. Distributor and wholesale business across

Europe, America and the UAE.

AWARDS SALSA

x10 Great Taste Awards across the product range

Sales Contact:

Dorothy Bittles

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e: contactme@blackthornfoods.co.uk w: www.blackthornfoods.co.uk



### Braemar Farm Ice Cream



#### WHAT THEY DO Farmhouse ice-creams and sorbets

The Pollock family from Castlerock are the people behind Braemar Farm Ice Cream. They produce it the artisan way using milk from their own dairy herd and local ingredients where possible. They produce traditional Hokey Pokey honeycomb, their own Salted Caramel and Fudge combination, to name but a few, as well as bespoke flavours for chefs and special occasions.

They sell from their trailer on Castlerock Promenade as well as shows and events across Northern Ireland. They also have a vintage VW converted into an Ice Cream Van which is available to hire for weddings, parties and functions. Braemar Farm supply a number of local restaurants and cafes.

Fresh, Natural and Udderly Scrumptious.

### PRODUCT RANGE

Vanilla Dream, Hokey Pokey, Raspberry Rippled, Strawberry Fields, Mint Sensation, Bubblegum, Banana, Salted Caramel & Fudge etc....

A range of fruit sorbets.

Their unique Cow Pat Ice Cream with chocolate brownies and

chocolate sauce is one of their most popular.

### HOW TO BUY

Trailer on Castlerock Promenade, events and shows throughout NI and local Restaurants and cafes

### AWARDS

Best New Business at Coleraine Borough Business Awards 2007. Silver Award for Christmas Pudding Ice Cream in November 2008 from more than 500 entries (National Ice Cream Awards, Yorkshire)

Gold Stars for Banana Ice Cream and Chocolate sorbet at Great Taste Awards 2009

Sales Contact: Visit us: Get in touch:

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- e: ruth@braemarfarmicecream.co.uk









# Fosters Chocolates



#### WHAT THEY DO Chocolates, honeycomb and nougat

We don't know anyone who doesn't like chocolate, do you? Thank heavens then for Fosters who make such yummy stuff right here in Northern Ireland. They have decades of experience so you just know it's going to taste good.

Their bestseller is their Chocolate Honeycomb but they also sell a LOT of nougat, brittle and fudge. Apart from custom-made bars, they do a great line in charity fundraising baskets and wedding favours, but they'll consider any customer request for sweet creations.

### HOW TO BUY

Centra and Spar across Northern Ireland. Seasonally in Tesco (Toffee and Chocolate apples at Hallowe'en etc.).

Sales Contact: Visit us: Get in touch:

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t: 07802956001

e: Derek@fosterschocolates.com

w: www.fosterschocolates.com

# Glastry Farm Ice Cream



#### WHAT THEY DO Luxury ice cream and sorbets

Glastry Farm are producers of luxury dairy ice cream and dairy free sorbets. Fifth generation farmer Will and his family have been producing this range since 2007. The most premium milk produced from the award winning pedigree dairy cows is used to create this luxury ice cream fresh on the farm. You won't find any artificial colours or flavourings throughout the Glastry Farm range, they only use real ingredients! The range is batch-produced and made the traditional way in the farms modern creamery to give a quality product like no other. Their products are vegetarian, egg and nut free, and a wide selection is gluten free, with their sorbets being suitable for vegans. Glastry Farm aim to supply retailers, food service and customers with the best quality products and this has been reflected in the numerous awards. Their 2015 Double Great Taste Award for the Ling Heather Honey Ice Cream was described by the judges as 'the right amount of sweetness and quality, WOW!' It truly is Super Duper Ice Cream!

PRODUCT RANGE **HOW TO BUY** AWARDS

Available on their website at www.glastryfarm.com.

Check the website for suppliers list.

UK Great Taste Award Gold Stars on 18 occasions, most recently in 2017 for their incredibly popular Yellowman Honeycomb Ice Cream, Blas na heireann Irish Food Award, Gold 2015 & 2016 for Blackcurrant sorbet and Apple Schnapps sorbet, Bronze 2015 & 2017 for Pear sorbet and Raspberry Ruffle Sorbet, Heathrow Airport World of Opportunity programme winner in Northern Ireland 2017, JFC Speciality Food Business Award 2012, Irish

Speciality Food Producer 2013.

Sales Contact: Visit us: Get in touch:

Will Taylor

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e: glastryfarm@btconnect.com

w: www.glastryfarm.com





# 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 deel". (Get it?) It comes in Salty Sea Epic, 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.

**DELIVERY RADIUS** Ireland-wide. They are looking to expand into the mainland UK

market.

Sales Contact: Visit us: Get in touch:

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e: sean@goldenpopcorn.com

w: www.goldenpopcorn.com facebook: Golden Popcorn twitter: @goldenpopcorn instagram: qolden\_popcorn



# Granny Shaw's Fudge Factory



Handmade, hand-cut kettle-churned fudge WHAT THEY DO

From kettle to market in 24 hours is a regular occurrence at Granny Shaw's HO in 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 and Chocolate to Bubblegum, Irn Bru and Raspberry Ripple.

Bespoke flavours on request.

They sell in approximate weight of 100 gram bars or boxes of 4 x

100 gram bars.

HOW TO BUY

At markets and events across Northern Ireland, Order online for

international delivery.

Sales Contact: Visit us: Get in touch:

Glen Houston

Glenarm Castle, Glenarm, Ballymena, Co. Antrim, N.Ireland, BT44 OBQ

t: 07711890085

e: info@grannyshawsfudgefactory.co.uk w: www.grannyshawsfudgefactory.co.uk





# Mauds Ice Cream



### WHAT THEY DO

Real Dairy Ice Cream supplied to a wide range of businesses that sell it to consumers from their scoop counters.

Mauds create award-winning flavours of ice cream with supreme ingredients. They are famous for their Poor Bear's Delight (honeycomb) ice cream. They have made more than 350 flavours in their 35 year history and now operate from their state of the art production facility in Carrickfergus.

There are scores of cafes selling Mauds Ice Cream and hundreds of places across Ireland and beyond where it is sold at scoop counters and from retail freezers. Mauds lovers can also buy party gallons over the counter from these outlets.

This multi-award winning company has a trophy cabinet filled with awards including Great Taste, Blas na hEireann and the National Ice Cream Alliance Competition.

As they say themselves, "you know it's a Mauds World, when you never want to leave"

PRODUCT RANGE

Choc-A-Nutty Bear, Choccy Bear, Chocolate, Chocolate and Mallow, Chocolate Fudge, Irish Atlantic Sea Salted Caramel, Mint Choc Chip, Poor Bear's Delight, Raspberries and Cream, Dairy Vanilla, Strawberries and Cream, Strawberry, Turkish Delight, Banoffee, Coffee Biscottino, Red Velvet, Classic Vanilla

includes: American Cookie, Belgian Milk Chocolate, Blue Surf,

and Blueberry Muffin.

SIZES Outlets selling Mauds offer cones and tubs in various sizes

including the popular take home one litre.

HOW TO BUY Hundreds of independents, symbol groups and cafes

throughout Ireland. Also available in some of Northern Irelands

favourite restaurants and hotels.

**DELIVERY RADIUS** Across Northern Ireland and ROI plus specialist outlets in GB.

Sales Contact:

Lisa Mageean

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e: sales@mauds.com w: www.mauds.com

facebook: /MaudsIceCreams twitter: @maudsicecreams

instagram: @maudsicecreams



# Morelli's Ice Cream



#### WHAT THEY DO Ice Cream, Sorbet & Frozen Yoghurt

Morelli's manufactures 50 flavours of ice cream, sorbet and frozen yoghurt at their production plant in Coleraine. Having established their own ice cream parlours on the beautiful North Coast many years ago, the Italian family now makes ice cream for their stockists all over Ireland.

Morelli's ice cream is made using the unique combination of an Italian recipe and Irish dairy ingredients from the famous Ballyrashane Creamery. The most popular flavours in the range are Honeycomb and Double Cream Vanilla. More unusual flavours include Rhubarb & Custard. Parma Violet and Kinderelli. Morelli's also produces special limited edition flavours seasonally.

Still very much a family affair, it's the fourth generation of the family now at the helm. The latest product in the range is a new family of pre-filled retail tubs in 125ml and 950ml with a brand new striking look and shape of packaging.

#### PRODUCT RANGE

Scoop Ice Cream, Catering Ice Cream and Sorbet in 4.75 Litre containers and 4 Litre containers. Pre-filled Ice Cream in 2 litre. 950ml and 125ml pots for Supermarkets & delis.

#### **HOW TO BUY**

Available direct or through all-Ireland distributors Brakes. Family owned Outlets, official Morelli Franchises, Independent retailers, Tesco NI, Tesco ROI and ASDA.

**DELIVERY RADIUS** NI & ROI.

## AWARDS

A Guinness World Record for the longest chain of people licking Ice Cream at the same time (2728) Set on 23rd July 2011 as part

of Morelli's Centenary Celebration's.

Eighteen Top Prizes in the National Ice Cream Competitions UK & Ireland Including the prestigious Champion of Champions

title in 2012 for Double Cream Vanilla Ice Cream.

Nineteen Gold Stars in the Guild of Fine Food's Great Taste

Awards

Bronze, Silver & Gold Awards in the Blas na h'Eireann Irish Food Awards

# Sales Contact:

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t: 028 7035 7155 / 078 1681 2744

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



# NearyNogs



#### WHAT THEY DO Stoneground Artisan Chocolates

The first and only Bean to Bar Stone Ground Chocolate, made from single origin cocoa beans. Importing the finest Cocoa beans from places such as: The Dominican Republic, Sao Tome, Ecuador, NearyNogs hand sort the beans, Roast, Crack, Winnow, Stone-grind and Temper their chocolate to create the finest chocolate Northern Ireland currently makes, Bars, Rebel Fudgery (nothing traditional), Variety of Hot Chocolate, Cacao Tea, Cacao Nibs, Almond Nut Butter Cups, Truffles, Gluten Free, Sugar Free & Dairy Free Range.

The NearyNog team is a family founded, owned and run business, who have been pairing best quality chocolate with winning flavour combinations for years in County Down. The guest to source ethically grown chocolate made with no unnecessary ingredients wasn't easy. Being adventurous, they sourced single origin cocoa beans from fair trade farms in Ecuador, Peru & Madagascar, NearyNogs are ambitious to do Direct Trade having built relationships with farmers in Ecuador. NearyNogs complete the full Chocolate Making process to create beautiful hand crafted chocolate with no limits to potential creations.

Flavours and varieties include: Sea salted chocolate, Irish cream and Whiskey Caramel, Orange, Basil and Poppyseed, Pistachio and Irish Cream in White Chocolate to name a few. 100%-55% Bars and makers slabs. Hot Chocolate a plenty with something for every taste and pallet. Once you try you will want to come back again and again!

PRODUCT RANGE

Stoneground chocolate in a variety of percentages and single origins. Bars, Almond Nut Butter cups, 6 flavours of drinking chocolate, Cacao Tea, Cacao Nibs, 40 flavours of chocolate fudge, truffles, Makers slabs,

**HOW TO BUY** 

Markets & Events, various stockists such as Paper fig, Ursa Minor, Town Square, Studio Souk, Salty Dog, The drawing Room, the craft room, Indie Fude, Finegan &sons, the moody Boar, Panama Coffee, Queens welcome centre, Poachers Pocket, Synergy sudios..... They also wholesale

Sales Contact: Visit us: Get in touch:

Shane Neary

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# **Pop Notch**





#### WHAT THEY DO Gourmet Popcorn, Snack Pack popcorn, Kids popcorn

- Pop Notch transformed from a kitchen table operation to a large production facility in less than a year
- Giant popcorn kernels
- Gluten Free
- Nut Free
- Caramels made from scratch
- Share Bags: Sweet & Salty, Salted Caramel, Marshmallow
- Snack Packs: Sweet & Salty, Salted Caramel, Marshmallow
- Unique Kids popcorn range: Apple, Banana, Strawberry available as Multipack and Individual Packs
- Two Great Taste Awards
- Four Blas na hÉireann Irish Food Awards
- · Two Irish Cafe Quality Awards

PRODUCT RANGE Sweet & Salty popcorn, Salted Caramel popcorn, Marshmallow

popcorn. Available in Snack Pack and Share Bag sizes. New, unique Pop Notch Kids: Apple, Banana, Strawberry popcorn. Available as Multipack and Individual Packs.

**HOW TO BUY** More than 100 local independent retailers, ASDA NI, Supervalu,

Tesco NI, Mace, Centra, Dunnes Stores, BWG Spar, also exporting across Europe, North America and Asia.

Sales Contact: Visit us: Get in touch:

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w: www.popnotch.co.uk

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# **Quinns Handcrafted Gelato**



#### WHAT THEY DO Italian-style ice-cream

The Ouinn family have been involved in convenience retailing in Cookstown, since 1967. From the very start, whipped ice cream was at the centre of the business, with customers coming into the town from miles around to taste 'Quinn's Ice Cream'. Soon scooped ice cream was introduced, complementing the whipped offering.

In 2011, the family began to make its own Italian-style Gelato to sell in their two Cookstown shops. It's now available in more than forty fantastic flavours and they've added sorbets to the range. They sell them in 5 litre 'wide' Napoli dishes which help create the true Italian Gelateria look. They will be wholesaling their range of products to 7 stores in 2014 and projected to an additional 15 stores in 2015.

Our favourite flavours are Raspberry Quella, Honeycomb and Bubblegum, but sometimes we crave the Lemon Sorbet. We don't feel too guilty about indulging either. These ice-creams are lower in fat than most, and higher in taste!

#### FLAVOUR RANGE

Amalfi, Baileys, Banoffee, Belgian Chocolate & Cherry, Blue Sky, Bounty, Bubblegum, Caramel, Chocolate Brownie, Chocolate Orange, Cookies, Crunchy Chocolate, Extra Milky Chocolate, Ferrero Roche, Flake, Fruits of the Forest, Honevcomb, Joker Orange, Kinder, Lemon Sorbet, Macaroon, Magnum, Malteser, Mint, Parma Violet, Peach, Praline, Raspberry & White Chocolate, Raspberry Quella, Raspberry Ruffle, Raspberry Sorbet, Red Bull, Smarties, Snickers and Strawberry.

Sales Contact: Visit us: Get in touch:

Martina and Frank Kilpatrick

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# **Tayto**



WHAT THEY DO Make mighty fine crisps

We don't know about you, but we would walk backwards to Ballygally for a bag of Tayto Cheese and Onion Crisps. We love the jolly little face of Mr Tayto on the yellow packet; the rustle as you prepare to rip it open and munch your way to happiness.

That said, we can totally cope with newer ranges like Rough Cuts, Handcooked flavours like Sweet Chilli and Red Pepper and good old Onion Rings. If we're feeling virtuous, we'll go for the lower calorie Advantage range. They're all utterly yummy.

Naturally it takes a lot of potatoes to make the most popular crisps in Northern Ireland. They store them in 1 tonne wooden boxes at Tayto Castle, before they clean peel, slice, fry, flavour and pack them. Those spuds come from local farmers. They're a proper Taste of Ulster.

HOW TO BUY Nearly every shop in Northern Ireland

**DELIVERY RADIUS** Tayto deliver to 44 countries around the world via internet

www.tayto.com

Sales Contact: Visit us: Get in touch: Robert Brown

Tayto Castle, Tandragee, Craigavon, Co Armagh BT62 2AB

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w: www.tayto.com



# The Chocolate Manor



#### WHAT THEY DO

Handcrafted Bespoke Belgian Chocolates for hospitality, events, weddings, corporate and promotional gifts, Printed Chocolate Bars for retail and unique chocolate creations commissions

Tip: Have your own message or image printed on individual chocolates or bars via their website

The Chocolate Manor was established in Coleraine in November 2012, and has grown into a thriving bespoke chocolate business. Specialising in unique and delicious printed chocolates, the business now supplies 4 and 5 star hotels, fine dining restaurants, events organisers and PR agencies with handcrafted printed chocolate products that meet their needs, complementing desserts or as event favours/gifts.

The retail range features a selection of printed chocolate bars, with a variety of guirky and fun messages and designs – these can be tailored to suit the clientele of the retailer. In 2017 they launched the new 7 disc box set, featuring printed discs and a variety of flavoured chocolate discs, and their new boozy choc pots featuring Quiet Man Whiskey and Jawbox Gin.

At www.thechocolatemanor.com customers can submit their own personal message to be printed onto the finest Belgian chocolate. In addition, they accept commissions for unique showpieces, such as the 4ft Chocolate Statue of Liberty completed in 2017. Contact them to discuss how we can make your chocolate wishes a reality.

HOW TO BUY

Buy online www.thechocolatemanor.com, Aelia Duty Free at Belfast International Airport.

**DELIVERY RADIUS** Across N Ireland, ROI and supplying commission clients in UK.

Sales Contact: Visit us: Get in touch:

Geri Martin

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w: www.thechocolatemanor.com

Facebook: The Chocolate Manor (NI) Twitter: @ChocolateManor



# Wee ChoCo



## WHAT THEY DO

Bespoke personalised chocolate bars, hampers and sweets Chocolate making workshops

Ok, we all love chocolate. We all love messing around making things. Hurrah, then for Wee ChoCo where you get to combine both. They have bespoke chocolate making workshops for all groups of people. To date they have catered for many different groups including the WI, women's groups, church groups, autism and learning difficulty groups, birthday parties, family gatherings, Girls Brigade and hen parties.

They can take place at their factory or at a location of your choice, size and equipment permitting. Everyone gets to taste lots of different types of chocolate, as well as getting to hand make, decorate and package lots of delicious chocolate products that they have created on the day. They get to take them home too.

Please contact them to discuss the needs and requirements of your group and they will try their best to suit you.

Workshops require a minimum booking number of 10

## PRODUCT RANGE

Dark Chocolate - 65% single origin Colombian, Lime and Chilli

Orange and Ginger

Milk Chocolate – Sea Salt, Honeycomb, Caramel

White Chocolate - Fton Mess

Hot Chocolate Blocks

#### HOW TO BUY

Farmers markets, Indie Fude Comber, Yellow Door Portadown, Warkes Deli Portstewart, Saints Deli Saintfield, Poachers Pocket

Lisbane.

For the complete list see http://weechoco.com/Where-to-Buy

Sales Contact: Visit us: Get in touch:

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



# Wee Mallows



#### Artisan range of marshmallows WHAT THEY DO

Wee Mallows is a not for profit organisation set up to raise awareness and funds for people with Learning Difficulties and Autism. The company produces a range of award winning natural marshmallows in various flavours to delight the young and not so young! The majority of the mallows are gluten and dairy free and bespoke flavours are available upon request. Great for weddings, events or just enjoying with friends, these mallows will not disappoint.

PRODUCT RANGE

Orange, Mango & Gin (Award winner), Strawberry & Champagne (Award Finalist), Gin & Tonic, Raspberry Ruffle, Salted Caramel, Mint Chocolate, Lemon Meringue, Whiskey & Chocolate... to name but a few

HOW TO BUY

Indie Fude, Bite 2 Savour, Events, farmers markets and direct through Facebook.

Tracie McFerran



# Online Food







# Bite to Sayour



WHAT THEY DO Online shop, Gift Hampers and Corporate Gifting

Passionate about Northern Irish produce and helping artisan producers get their products to market, BITETOSAVOUR is a showcase business that promotes the artisan food & drink producers of Northern Ireland online, offline and across all digital and media platforms.

BITETOSAVOUR offers artisan producers a direct route to market through the www. bitetosayour.com website, through curated gift hamper boxes online, off line with their bespoke corporate gift range and via an artisan food subscription service. It also promotes them through the use of social media, photography, videography, their blog, LITEBITE industry newsletter and TASTYBITE, their consumer digital update.

In terms of retail, BITETOSAVOUR have a dedicated retail space in Studio Souk, Belfast, an outlet in Sea Source, Kilkeel and operates various 'pop-up's, events and partner initiatives throughout the year.

Founder Jenna Stevenson is the media spokesperson for the Northern Ireland Artisan Food & Drink sector and also the independent champion for the crowd collaboration group #artisanNI, #artisanNI is a hands-on creative campaign, which aims to bring the Northern Irish artisans together in a way that enables them to overcome common problems and work together to maximise the potential, and export value, of the Artisan Food and Drink sector in Northern Ireland.

DELIVERY RADIUS UK. Ireland & worldwide

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# Flavour First



WHAT THEY DO Fresh Fruit and Vegetable box delivery scheme

At Flavour First they are passionate about delivering fresh, local, seasonal produce full of flavour. Their family has been producing vegetables on their Donaghadee farm for generations. Working with other local growers and farmers and using their polytunnels they can offer a very wide range of local produce for as much as the seasons allow for excellent value for money.

They deliver local, seasonal vegetables and free range eggs to your door weekly. fortnightly or occasionally. They make up a different selection of freshly harvested seasonal produce every week including basic items (potatoes, carrots, onions). Fruit and Salad options are also available in their range of box types.

They include a recipe every week to inspire creative cookery ideas using items included in your box. If there is any vegetable or fruit item that you dislike they will make a note of it, and if it appears in the box selection they will substitute it for something else of the same value.

Visit their website www.flavourfirst.com to use their postcode checker to see which day they deliver in your area. If you are not at home when they deliver to you don't worry, they agree somewhere safe round your house to leave your order.

You can open an account on their website and control your orders online. Orders can be cancelled up to 48 hours before delivery is due to go out. They offer a flexible service and you can cancel your account at any time. The produce comes in returnable boxes which means they are eco-friendly. You are also supporting local farmers and growers and you're eating healthily. It's a no-brainer.

PRODUCT RANGE

Mixed Veggie and Fruit Box, Large Mixed Veggie and Fruit Box, Veggie Box, Large Veggie Box, Veggie and Salad Combi Box, Salad and Fruit Combi Box, Fruit Box Plus seasonal extras including free range eggs

### **DELIVERY RADIUS** Check online

Sales Contact:

William Donnan

Visit us: Get in touch: Seaview Farm 224 Killaughey Road Donaghadee BT21 OLJ

t: 07801479980

e: flavourfirst@googlemail.com

w: www.flavourfirst.com





# Indie Füde



#### WHAT THEY DO

Whatever you are in the mood for, Indie Füde are there to satisfy your craving! They stock the best of everything Irish and independent. It really is that simple.

Indie Füde is a deli, but it's not like any other in the country.

Their name is a hybrid of their two main philosophies - indigenous and independent. They stock more than 700 products from all over the island of ireland. Each one has been chosen because it is from a talented, small batch, artisan producer. They love sourcing and tasting products and hearing the stories behind each and every maker.

Johnny & Laura at Indie Füde are keen to communicate their key values; and shout about the value of being a small, dynamic team of food lovers.

"We love what we do. Everyone involved in Indie Fude is a foodie! We take great pride in our food heritage and the world class produce around us.

Indie Füde is proud to be small and "Indie". It allows us to focus on our superior indie makers and wonderful customers.

Sourcing 100% Irish produce means we can provide our customers with recognised world class produce that others can only dream of having access to. Also, sourcing locally allows us to handpick the best seasonal products in the land. It makes perfect sense for us, you AND the producers to eat seasonally.

We love to do things differently; always trying to surprise and innovate. Whether it's our eco-friendly packaging, our bold designs or our bespoke gift ideas. Or, of course, our fabulous range of demos, tastings and supper clubs! The past year at Indie Füde has seen our demo kitchen go from strength to strength - with many local makers showcasing their artisan goodies to Indie Füde customers as well as tourist and corporate groups."

**DELIVERY RADIUS** Worldwide

Sales Contact: Visit us: Get in touch:

Johnny McDowell Indie Füde, Comber, Co Down e. hello@indiefude.com twitter: @indiefude

instagram: /indiefude

w: www.indiefude.com facebook: /indiefude





NORTHERN IRELAND

Broughgammon Farm in Ballycastle and Hillstown Farm in Randalstown are the latest members of Food NI to join the Économusée group. This is an international network of artisans renowned for their excellence. The ÉCONOMUSÉE Craft Reach Northern Europe Project sees the combination of culture, craft and tourism as local artisans open their doors to visitors to watch them at work and learn about the heritage and traditions of their skill. Canada, Norway, Greenland, Iceland, The Faroe Islands, Sweden, Ireland and Northern Ireland are all partners involved in this initiative, which was developed in Québec. By March 2018 there will be 93 Économusée workshops across the 8 partner countries.

Each ÉCONOMUSÉE is carefully concocted to make your visit memorable. Whether it's outside on the porch, inside the front doors, or woven through the garden, the RECEPTION area is where you meet the artisan or one of their helpers, and get oriented to their trade and to the working studio you're about to explore.

The Cole family at Broughgammon Farm in Ballycastle, Co. Antrim describe themselves as "forward-thinking farmers". Charlie Cole started producing goat kid meat in 2011 and has now progressed to supplying high-welfare raised veal and seasonal wild game. These ingredients make up the main protein elements in their very popular street food offerings to be found at events across the island of Ireland. They run Good Life courses and are keen environmentalists. There is a small farm-shop and butchery on site. Hillstown Brewery in Randalstown, Co. Antrim has also joined the fold. Here you can see up close how this traditional working farm has diversified to meet Northern Ireland's growing demand for artisan products including craft beer and Wagyu-style beef, fed with Hillstown's own brews.

You can try and buy produce from the brewery and farm at the café and farm shop complete with a red Massey Ferguson tractor on the roof.

Also recently welcomed into the fold is the Ursa Minor Bakehouse in Ballycastle. Founders Ciara and Dara O hArtghaile discovered delights like sourdough loaves and friands while living for a year in New Zealand. Both are self-taught bakers. Dara learned how to create sourdough by trial and experimentation until he felt he had mastered the craft. Ciara had been baking all her life at home with her family. She now specialises in sweet bakes, in particular her adored friands. Keen to keep the business on a sustainable scale, the finished products have very low transport miles and are exclusively available in this area of the north coast.

Broighter Gold rapeseed oil in Limavady, Co.Londonderry is the longest-standing member to be awarded Économusée status in Northern Ireland. It is a working family farm. Depending on the time of year you visit, you may see some of the fields being planted or harvested while you are there. One of the award-winning oils contains 24 carat gold to symbolise a hoard of gold found on the land.



# Street Food Members

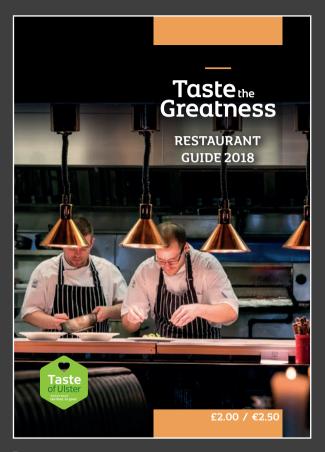
- Braemar Farm Ice Cream
- Broughgammon Farm
- Castlescreen Farm
- Chowder Up! Seafood
- Coffee Angels
- Dot's Kart
- Foodie Folk I td.
- Fosters Chocolates
- French Village
- Glastry Farm Ice Cream
- Glaze and Roll
- Hillstown Farm Shop
- Hog Plate
- Ivy Catering
- Linen Hill Street Kitchen
- Mash Bus
- McKee's Country Store

- On The Hoof
- Pheasant's Hill Farm Kitchen
- Posh Nosh
- SD Bells & Co. Ltd
- Simply Irrestible
- Simply Scampi
- Sizzlers Wine Bar
- Street Dogs
- The Big Red Bus Company
- The Fabulous Food Factory
- The Fancy Fox
- The Krazi Baker
- The Morelli Pod
- The Yellow Door
- Tricycle Trading
- Wolf and Devour



**Taste** the Greatness





Restaurant Guide

# Be on the lookout for our other guides...



Street Food & **Event Catering** Guide



Producer Guide



Drinks Guide















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## **Useful Numbers**

Food NI (Taste of Ulster) Visit Belfast Welcome Centre Causeway Coast & Glens Fermanagh Lakelands Tourism George Best Belfast City Airport Tourism	028 9024 9449 028 9024 6609 028 7032 7720 028 6634 6736
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	0870 225 7555

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# Printed by GPS Colour Graphics

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All information are views of the author and details correct at the time of print.