

LUSH PASTURES

GREAT
PEOPLE
MAKING
GREAT
PRODUCE

GRASS ROOTS & SHOOTS

GROWERS

BLENDERS & BREWERS

FARMERS

BUTCHERS

FOOD NI
PRODUCERS

GUIDE
2015

BORN & BRED
BAKERS





Food NI



@Food_NI



2015 Food NI Producers Guide

Who we are

Thanks for picking up this booklet. 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. We believe we have world-class ingredients and chefs and we work tirelessly to get that message out near and far.

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.

The sheer quality of our food and drink has been a secret for far too long. We create showcases for Northern Ireland food at key food events throughout the year. These are where producers can sell what they make and advertise their services.

We're constantly in touch with the media, 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.

Balmoral Food Pavilion will be even bigger and better than ever this year. We're also busy planning our summer festivals like Comber Early Potato Festival, Dalriada and Flavours of the Foyle. Our vision is for a Year of Food in tourism next year and the growth in quality producers is steadily taking us in that direction.

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.



Visit our website for more information

www.nigoodfood.com

we provide a single promotional voice for the Northern Ireland food and drink industry.

We link all elements of the food supply chain.

Want to join? Have something to tell us?

Email info@nigoodfood.com

Twitter [@Food_NI](https://twitter.com/Food_NI)

Welcome to Northern Ireland!

It's an exciting time for food in Northern Ireland. Our talented chefs and restaurants continue to gain accolades such as Michelin Bib Gourmands and international renown from food critics and media. Our food producers are also shining on the world stage with no less than three of our indigenous foods now holding EU Protected Geographical Indication (PGI) status - Comber Early Potatoes, Armagh Bramley Apples and Lough Neagh Eels. This status recognises the quality and uniqueness of these products and how they are inextricably linked to the place from where they are produced.

The strength of our local produce has made an impact on the food experience our visitors can expect in our restaurants, hotels, visitor attractions, cafes, pubs and cookery schools. Our chefs have never had such a well stocked 'local larder' at their finger tips. This is reflected in the magic our most talented chefs are able to conjure up on menus. Discerning foodies will delight in sampling the contemporary creativity of our chefs, while those looking to experience tradition will also find this in our food.

We're also enjoying an increase in the variety and quality of food events celebrating local produce. From the well established annual Hillsborough Oyster Festival to the Hans Sloane Chocolate & Fine Food Festival which takes place every other year in Killyleagh County Down.

Cookery schools, culinary tours, food festivals and eating out have all become essential foodie experiences for visitors seeking an authentic taste of Northern Ireland.



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Symbols

In this booklet, you will see a number of symbols.

This is what they mean



Delivery Radius



Awards



Certificates

You will also see a QR code in the corner. If you scan this with your smartphone, it will take you to the producer's website. This is where you can get a full product listing if we haven't been able to fit it on the page.

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What's in Season, When

winter

Year Round

Autumn





Spring

Summer

We've Got Great Taste



They're the most trusted food and drink awards in the world, and a host of Food NI members have done us proud again this year at the Great Taste Awards.

They're the most trusted food and drink awards in the world, and a host of Food NI members have done us proud again this year at the Great Taste Awards.

According to the judging criteria, three stars mean "sensational food and drink that has to be tasted. Two stars go to "faultless food and drink and one star is "close to perfect.

Hannan Meats in Moira, winner of the Supreme Champion Award in 2012, gained an unprecedented seven three-star gold's- the highest ranking in the awards, for their beef and bacon that's dry-aged in the world's biggest Himalayan Salt Chamber.

Five other members all won 3 stars. They are Quails Fine Foods for their 28-Day Salt Aged Sirloin Steak; Suki Tea for their Whole Peppermint Tea and Apple Loves Mint, Thompson's won with their Organic Green Tea with Pineapple. Flossie's Fudge triumphed with Lightly Malted Fudge and Baronscourt Estate with their Venison Loin.

Two star awards went to Abernethy Butter for their Smoked Butter, Bailie's Coffee's Silvio Estate Coffee, Baronscourt's French Rack of Venison and Brighter Gold's Rapeseed Oil infused with Basil.

En Place wowed judged with their Fig and Armagnac Jam. They also loved Eva Paris's Pistachio Macaron. Hannan Meats picked up five 2 stars and Hilden's Barney's Brew Ale went down a treat.

Kettyle Irish Foods did the business with 28-Day Dry-Aged Tomahawk Steak, Lamb aged for 28 days in a Salt Moss Chamber and their Guinness Burger.

La Coquine won two 2 stars for Topsy Elephant Chocolate and Macerated Cherry Chocolate. Linden Foods won with Irish Hereford Beef and Linen Hill's Paradise Slice was considered heavenly as was their Wheaten Bread with Irish Stout.

Other two star winners are McKee's Farmshop - Crispy Roast Potatoes with Rosemary and Thyme. Morelli's Ice Cream, Frozen Natural Yoghurt Rippled

with a Tangy Cherry Fruit Compote, Passion Preserve's Kasundi Preserve, Quail's Fine Food's Dry-Cure Hand Sliced Bacon and 28 Day Salt-Aged Steak, Tamnagh Foods' Beetroot Pickle with spices, Thompson's Punjana High grown Kenyan Tea blended with Assam solely from Behora Estate, White's Irish Oatmeal Steel Cut Oats and Toat'ly Oaty Multi Seeds and Yellow Door's Farmhouse Handmade Rustic Brown Loaf.

One star winners include Abernethy Butter for their Handmade Salted Butter, Armagh Cider Madden's Mellow and Carson's Premium, Avondale Foods Sweet Chilli Coleslaw, Dunnes Stores Simply Better Coleslaw and Cabbage, Carrot, Apple & Cranberries in Mayonnaise Dressing, Bailie's Coffee Fairtrade Espresso, Fairtrade 100% and Sweet Wonders Espresso.

There were also stars for Broighter Gold's Rapeseed Oil infused with



Star Performer

Pictured above; Best Speciality from Northern Ireland, L-R John Farrand, John Hood (Invest NI-Director of Food and Tourism) and Peter Hannan (Hannan Meats).

Rosemary and Garlic and regular Rapeseed Oil, Bruce's Hill's Beef Sausage with Rosemary and Thyme, Cavanagh's Free-Range Eggs, Clandeboye Estate's Blueberry Yoghurt, Greek Style Yoghurt, Mango Yoghurt Smoothie and Blueberry Yoghurt Smoothie.

Clogher Valley Meats won a star for their Shortbread Stars, while Cloughbane Foods took a clutch of 1 star awards for Homemade Stuffing, Steak, Onion and Mushroom Pie, Chicken, Ham and Leek Pie, Turkey and Stuffing Pie and Chicken and Broccoli bake.

Dale Farm did the business with Loseley Summer Meadow Butter, Dromona Pure Churned Butter, Dromona Extra Mature Cheddar Cheese and Loseley 19 Extra Mature Cheddar. En Place really know their preserves, so they got stars for Apricot and Amaretto Extra Fruit Jam, Cherry-Berry Jam, Plum and Elderberry Jam, BLT Relish and Mandarin, Pomegranate and Lime Jelly Marmalade.

Erin Grove took a star for their Rhubarb and Ginger Preserve and judges gave one to Eva Paris for their Raspberry Macaron. Will Taylor always gets plaudits. This year it was for Glastry Farm Dairy Ice Cream with Pure Bourbon Vanilla Bean, Ice Cream with Pure Coconut and Yellowman Honeycomb Ice Cream.

Hannan Meats continued to rack up stars for Moyallon Traditionally Dry Cured Bacon, Moyallon Sweet Cured Ham Hock, Himalayan Salt Aged Sirloin Dry-Aged on the Bone for 28 days and Himalayan Salt-Aged Chateaubriand.

Harnett's Oils won a star for their Extra Virgin Rapeseed Oil, the Heatherlea impressed with Grandma Getty's Caramel Sauce. Heavenly Tasty Organics won a star for Spaghetti Baby Food as did Hilden Brewery's Headless Dog Pale Ale, Hillstown Farm's Beer-fed 28-day Dry-Aged Ribeye and Roasted tomato and red pepper soup, Irwin's Irish Rose Fruit Loaf and Potato Farls.

There were stars for Kearney Blue Cheese, Keen Nutrition Almond Butter, Kee's Outdoor Saddleback Shoulder Rack, Kettyle's Salt Moss Aged Sirloin, Fillet Steak 28-Day Aged in Salt Moss Chamber and Senior Long Carve Sirloin, Krazi Baker's Potato Apple Bread, La Coquine's Salted Muscovado Caramel, Zingy Thai-Flavoured Ganache and Whiskey Caramel.

Linden Foods won a star for Two Irish Hereford Ribeye Steaks. Linen Hill's Piccalilli impressed, as did

Linwoods' Fruit Loaf, Milled Organic Flaxseed, Sunflower & Pumpkin Seeds, Shelled Hemp and Long Meadow's Medium Cider, Mash Direct's Potato Cakes with Bacon, Turnip and Swede, Cauliflower Cheese Gratin and Red Cabbage and Beetroot, McKee's Oven Roasted Sunblushed Tomato and Cheese Focaccia, Butter-based Scone Spiced with Cinnamon, Extra Dry Aged Ribeye hung for 40 days and Roasted Mix Nut Roast Morelli's Rhubarb and Custard and Sea Salty Caramel Ice Creams were

worthy 1 star winners as were Passion Preserve's Sunshine Relish, Quail's Fine Foods' Wheaten Bread, 8-Day Salt-Aged Cote de Boeuf, Handmade Pork and Leek Sausage, Suki's Fairtrade English Breakfast Tea, Tamnagh Foods' Maple Nut Fruit Granola.

The Good Food and Wine Company took four 1 stars for Pure Apple Juice Infused with Cloves, Handmade Traditional Shortbread with Creamy Irish Butter and Fresh Shredded Ginger, Traditional Yellowman Honeycomb coated in Dark Chocolate and Irish Smoked Salmon Infused with Irish Whiskey

Others went to Thompson's White Tea Romance and Turkish Apple Tea, White's Toasted Oats Apple and Cinnamon Crunch, Toat'ly Oaty Original, Jumbo Oats Caddy, Organic Jumbo Oats, Oatbran Medium Cut, Irish Oatmeal Old Fashioned Oats and Toat'ly Oaty Wild Fruit, Willowbrook Foods's Crunchy Coleslaw with Creamy Curry Flavour Mayonnaise and Creamy mashed & seasoned rooster potatoes, Yellow Door's Focaccia Blanco Burger Bun, Cranberry and Walnut Loaf, Applewood Smoked Dry Cure Bacon and Hot Smoked Glenarm Organic Salmon.

PHEW!

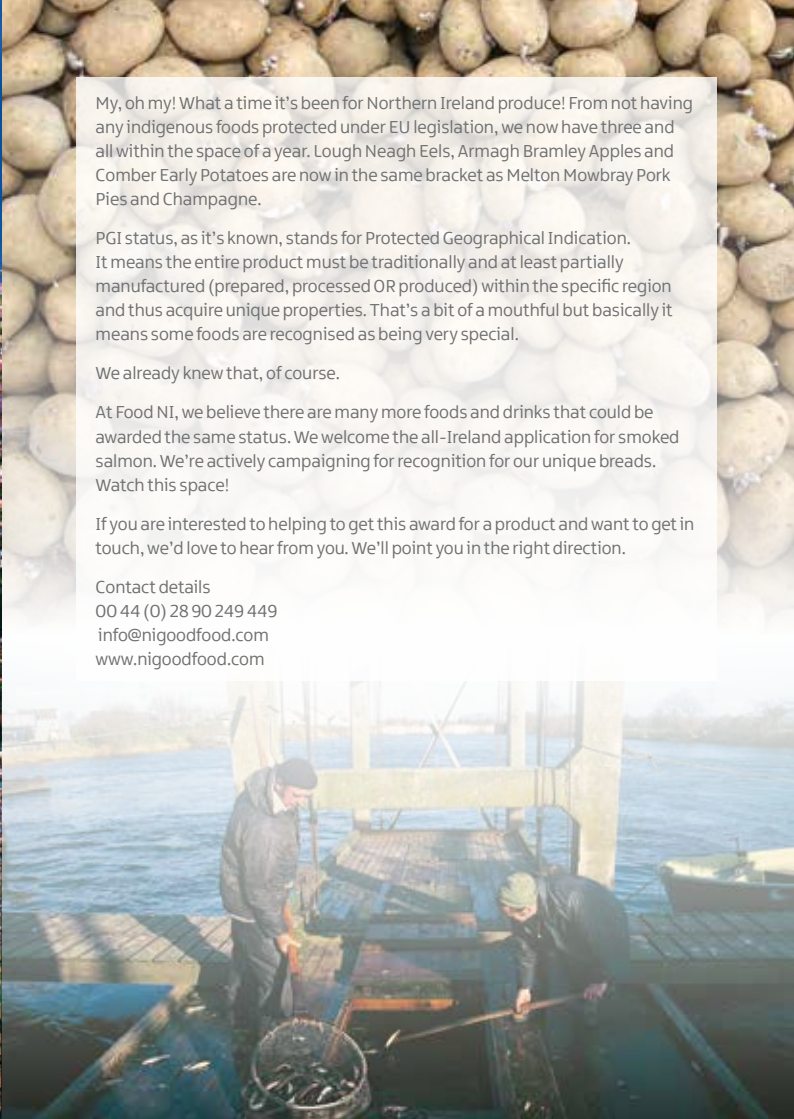
Well done, all. We are SO proud.

Pictured below; Deli & Farm Shop Signature Dish, L-R John Farrand, Michael Lane (Assistant Editor, Fine Food Digest), Simon Dougan, Stephen Dowds (Yellow Door Deli)



It's all in the name





My, oh my! What a time it's been for Northern Ireland produce! From not having any indigenous foods protected under EU legislation, we now have three and all within the space of a year. Lough Neagh Eels, Armagh Bramley Apples and Comber Early Potatoes are now in the same bracket as Melton Mowbray Pork Pies and Champagne.

PGI status, as it's known, stands for Protected Geographical Indication. It means the entire product must be traditionally and at least partially manufactured (prepared, processed OR produced) within the specific region and thus acquire unique properties. That's a bit of a mouthful but basically it means some foods are recognised as being very special.

We already knew that, of course.

At Food NI, we believe there are many more foods and drinks that could be awarded the same status. We welcome the all-Ireland application for smoked salmon. We're actively campaigning for recognition for our unique breads. Watch this space!

If you are interested to helping to get this award for a product and want to get in touch, we'd love to hear from you. We'll point you in the right direction.

Contact details

00 44 (0) 28 90 249 449

info@nigoodfood.com

www.nigoodfood.com



Board members

John Best - Cereal farmer (Chair)

Clarke Black - Ulster Farmers Union

Tracy Hamilton - Mash Direct

Peter Hannan - The Meat Merchant

Howard Hastings - Hastings Group

Brian Irwin - Irwin's Bakery

Dr Mike Johnston - Dairy Council NI

Danny McAleese - Dale Farm

Joanne McKenna - James Street South / Taste of Ulster

Richard Moore - Linden Foods / Fane Valley Group

Andrew Nethercott - Moy Park

Tony O'Neill - Moy Park





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Dairy Council



FACT

A cow can produce
42 pints of milk
daily

WHAT THEY DO Acts on behalf of NI dairy industry

We all need a champion and the Dairy Council is there every step of the way for the people who milk the cows, bottle the white stuff, churn the butter, make the cheese and yoghurt and make sure they get to where they need to go. They get the word out through every single medium possible about how good Northern Ireland milk and dairy products are.

From the farm to the fridge they tirelessly advertise the nutritional benefits of including dairy in a balanced diet. They go out into schools to tell pupils why they should drink their milk and eat their cheese.

When there are food scares, they're there to reassure and tell it how it is. Put simply, they're a one-stop shop for the industry. They cover nutrition, health, farm life, business, industry, sport and recipes.

Milk them!

Visit us: Shaftesbury House, Edgewater Office Park, Edgewater Road, Belfast, BT3 9JQ

Get in touch: t: +44 (0) 28 90 770113 **e:** info@dairycouncil.co.uk

w: www.dairycouncil.co.uk

Ulster Farmers' Union



FACT

The UFU was founded in 1918

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 25 regional offices and headquarters building in Belfast. The Union's commercial subsidiary, Countryside Services Ltd, is located in Dungannon.

The UFU takes a close interest in rural affairs and services, and works with politicians both in the UK and internationally, and with other groups and organisations to advance rural interests. It has particularly close links with consumer groups, countryside and wildlife bodies, animal welfare organisations and academics.

The Union works closely with the National Farmers' Unions in England, Scotland and Wales, and the Irish Farmers' Association in Dublin. Collectively the UK Unions support the Bureau de l'Agriculture Britannique, giving local farmers a permanent staff presence in Brussels

The strength of the Union is clearly demonstrated by its ability to successfully represent the wide range of interests of farmers.

Visit us: 475 Antrim Road, Belfast, Co. Antrim BT15 3DA

Get in touch: t: +44 (0)28 90 370 222 e: info@ufuhq.com w: www.ufuni.org

United Dairy Farmers



WHAT THEY DO Shareholder co-operative

United Dairy Farmers is a dairy cooperative owned by 1,600 farmer members with an annual turnover approaching £500 million and employing around 1,000 people. The Group's activities span the food chain – from providing farm inputs and services, to collecting and marketing almost 1 billion litres of its members' milk per annum, manufacturing an extensive range of dairy products for the retail, food service and food ingredient sectors and distributing these to both domestic and international markets.

United Dairy Farmers is committed to adding sustainable value to its members' milk through supply chain excellence, consumer led innovation and building strong positions in consumer and ingredients markets.

The co-operative was formed in 1995. Since then the United Group has developed its business interests through organic growth and a series of acquisitions. In 2001 the Group acquired Dale Farm Dairies, subsequently merging this business with Dromona Quality Foods to form Dale Farm Limited, which now has 7 manufacturing sites throughout the UK. An extensive capital investment programme to reduce costs and increase capacity and capability has resulted in processing facilities that are best in class.

The Group businesses include:

Dale Farm – Processes and markets a wide range of dairy products

Dale Farm Ingredients – Supplies dairy based food ingredients to domestic and international markets

Dale Farm Ice Cream – Distributes ice cream products

Dale Farm Lakeland – Manufactures and supplies consumer dairy products, including fresh milk, yogurts, desserts and cottage cheese

Rowan Glen – Manufactures and supplies a range of Scottish yogurts and dairy products.

United Dairy Farmers – Transports, tests and markets ex-farm milk;

United Tankcare – Supplies and maintains on-farm milk tanks;

Dairy Herd Management – Provides milk recording and herd management information; and

United Feeds – Manufactures and supplies animal feeds and other farm inputs.

Visit us: c/o Dale Farm, 15 Dargan Road, Belfast, BT3 9LS

Get in touch: t: +44 (0)28 9037 2237 e: info@utdni.co.uk w: www.utdni.co.uk

United Irish Organics



TIP

They're working on ready to cook organic meals

WHAT THEY DO Producers of organic milk, dairy beef and cereals Demonstration Farms. Day Visits

Organic farming in Northern Ireland is perceived as something akin to the activities of Tom and Barbara of The Good Life. As a result, farmers here tend to shun anything alternative and stick to the traditional crop and cattle production. Only 0.85 per cent of land in Northern Ireland is organic.

However, with the assistance of two focused farmers and Greenmount College, farmers in Northern Ireland are following the 'green' revolution of organic farming. They can find out first-hand what it involves from David Laughlin and Rex Humphrey.

David was the first producer of organic milk in Northern Ireland and has gone on to help develop the organic milk market. He converted his Kilrea farm in 1999 after he spent time on farms in New Zealand. Rex, a co-pioneer, farms 560 hectares and has specialised in organic dairy, beef and cereals since 1999. With David, he formed the United Irish Organics Company. Their aim is to get more farmers opting for organic.

WHERE TO BUY

David sells from home see www.culmoreorganicfarm.com



Certified by the Soil Association

Sales Contact: David Culmore e.david@culmoreorganicfarm.com
Culmore Organic Farm, Kilrea, Coleraine, BT51 5RY, Northern Ireland **t:** 077 1144 1818
Visit us: 189 Castleroe Road, Coleraine, Co. Londonderry BT51 3RL

Bread, Cereals and Flour





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Courtesy of Heatherlea Bakery

Andrews Flour



wow

The family first built
a mill in Comber
in 1722

WHAT THEY DO Flour, and lots of it!

They say bread is the staff of life and you can't have bread without flour. Thank goodness then for Andrews Flour; Northern Ireland's only independent flour milling company. Whether you're knocking up a cake at home or churning out dozens of loaves a day in a bakery, their range won't let you down.

They've been in business for nearly four centuries. That wealth of experience, knowledge of the market and a modern mill mean they're at the top of their game.

They mill and pack three brands, Mortons, Andrews and Ormo at their plant in Belfast. Andrews Flour has a three hundred year history. It's always been milled at Percy Street.

Mortons was developed in Ballymena and has the widest distributed range. Ormo is a smaller range which was developed to be supplied to retailers who wanted an alternative to the Andrews brand.

STOCKISTS

Supermarkets and wholesalers

PRODUCT RANGE

Andrews Plain, Self-Raising and Soda Bread 1.5kg

Mortons As above plus Coarse Wholemeal, Self-Raising Cake Flour, Soda Bread and Wheaten Bread Mix (just add milk to these) 1.5 kg. Plain and Self-Raising available in 3kgs, Ormo Plain, Self-Raising and Soda Bread 1.5kg

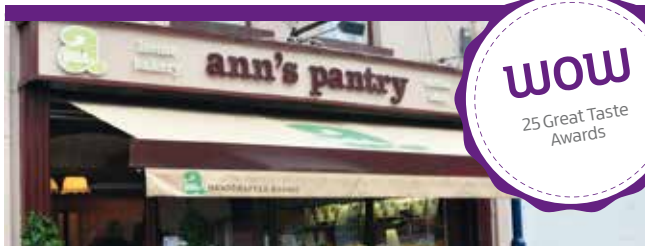


Visit us: Belfast Mills, Belfast, BT13 2HW

Get in touch: t: +44 (0)28 91 322451

e: sales@andrewsflour.com **w:** www.andrewsflour.com

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.

A Great Taste Award judge this year described their Spelt Madeira as "a miracle cake", while their Brown Spelt Soda got an amazing 2 Gold Stars.

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

STOCKISTS 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

Great Taste Awards 2014 Brown Spelt Soda 2 Gold Stars and 1 Gold Star each for Spelt Madeira, Custard Tart, Spelt Potato Bread with Black Pudding, Guinness Wheaten, Ginger Cake and Spelt Boiled Cake

Visit us: 64 Main Street, Larne, BT40 1SP

Get in touch: t: 028 2826 0474 e: annspantry@sky.com

facebook: Ann's Pantry of Larne **twitter:** @annspantrylarne



Go Yeast



FACT

The wild yeasts in sourdough bread wmake it rise and provide the unique flavour.

WHAT THEY DO Artisan breads

Go Yeast is a micro bakery based in a home kitchen in Donaghadee. Ken McNaul 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!

STOCKISTS 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: Ken McNaul

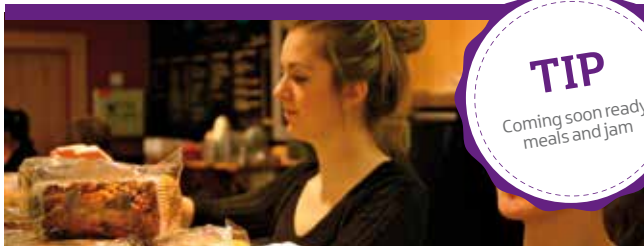
Get in touch: t: 07840 378175

e: goyeast@live.com **w:** www.goyeast.co.uk



The Heatherlea Bakery

★x1 - Great Taste Awards 2014



TIP

Coming soon ready meals and jam

WHAT THEY DO Breads, cakes, biscuits and traybakes

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

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

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



DELIVERY RADIUS NI



AWARDS

All Great Taste

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

2012: Armagh Rolled Oat Crisp, 1 Gold Star

2011: Granola, 1 Gold Star

2011: Traditional Boiled Cake, 2 Gold Stars

2010: Soda Farl, 1 Gold Star

2009: Wheaten Bread, 2 Gold Stars

2007: Rich Fruit Loaf, 2 Gold Stars



Sales Contact: Paul Getty - paul@theheatherlea.com.

Visit us: 94-96 Main Street, Bangor, BT20 4AG

Get in touch: t: +44 (0) 28 9145 3157

Irwin's Bakery

★x4 ★★x1- Great Taste Awards 2013



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.

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

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

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

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

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

STOCKISTS Across NI, ROI and GB



AWARDS

Great Taste Awards 2 star Rankin Selection Cinnamon & Raisin
1 star Irwin's Nutty Krust, 1 star Rankin Selection Potato Farls, 1 star Rankin Selection Soda Farls, 1 star Irwin's Irish Rose Fruit Loaf.

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

Get in touch: t: +44 (0)28 38 33 24 21

e: info@irwinsbakery.com **w:** www.irwinsbakery.com



The Krazi Baker



wow

1 Gold Star for
Potato Apple Bread
Great Taste Awards
2014

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.

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

Sales Contact: Mark Douglas

Visit us: 53 The Priory, Dromore, Co. Down BT25 1TP

Get in touch: t: 00 44 (0) 7753 181065

e: mark.douglas009@gmail.com **twitter:** @krazibaker



Our Daily Bread



WHAT THEY DO Wheaten and soda bread

This is a new artisan bakery specialising in the iconic Wheaten Loaf - made to a recipe handed down through the generations. The loaves are all made from the finest local ingredients. 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.

PRODUCT RANGE Fresh baked loaves and Bake it Yourself Wheaten and Soda Bread mixes.

STOCKISTS The Wheaten Loaves are available in County Down and Antrim. The Bake It Yourself Bread Mixes are being distributed throughout NI by Your Food Stories and are being distributed in England by Hider Foods and Greencity WholeFoods in Glasgow

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



AWARDS

SALSA accredited, 1 Gold Star at the Great Taste Awards for the Wheaten Loaf in 2013 and 2014.

Sales Contact: Melanie Gilfillan

Visit us: 3 Glenmachan Road, Belfast BT4 2NL

Get in touch: t: +44 (0) 78 7966 6444

e: contact@ourdaillywheatenbread.com **w:** www.ourdaillywheatenbread.com



Thyme & Co Gluten Free Bakery

**wow**

Paul Hollywood
loved the Coconut
and Almond Cake

WHAT THEY DO Gluten-free and Wheat-free Baking

In 2013 Thyme&Co opened their Gluten Free Bakery to meet the demand from local customers in their award winning cafe. Owned by husband and wife team, Tom and Eimear Mullin, it's in Ballycastle on the beautiful North Coast.

Thyme&Co Gluten Free Bakery originally supplied their gluten-free range to other cafes and restaurants, but they have now launched three premium luxury cakes for the retail trade. These are a Lemon Drizzle, Chocolate & Orange and their Great Taste winning Cake which is Coconut and Almond.

We can vouch that they are ALL truly scrumptious.

They have plans for future products and hope to expand to the south of Ireland and the UK.

PRODUCT RANGE Lemon Drizzle, Chocolate & Orange and Coconut & Almond gluten-free cakes.

STOCKISTS Arcadia Deli, Belfast. French Rooms, Bushmills. Scotts Farm Shop, Coleraine. McCleans, Omagh. Hunters Deli, Limavady. Linda's Spar, Crawsfordburn and Sawers, Belfast.



DELIVERY RADIUS Northern Ireland-wide but want to expand



AWARDS/ACCOLADES

1 star 2010 Great Taste Award for Coconut and Almond

Sales Contact: Tom Mullin

Visit us: 23 Scarva Road, Tandragee, Co. Armagh, BT62 2BZ

Get in touch: t: 028 2076 9851 or 079 3639 7295

e: info@thymeandco.co.uk



White's Oats

★x7 ★★x2- Great Taste Awards 2014



WHAT THEY DO

A staple of the Irish diet down through generations, porridge or stirabout is real stick to your ribs stuff. Some like it with salt, some with sugar. Some like honey, some like cream. But we all love those healthy oats that make it feel all warm inside.

Why are they so healthy? Well they're both a whole grain and a super grain. They're chock-full of phytonutrients, proteins, antioxidants, complex carbohydrate, fibre, vitamins and minerals that work together as a great package.

White's is one of Ireland's oldest brands having been milling oats in Tandragee since 1841. It produces a wide range of hot and cold oat-based breakfast cereals, from traditional porridge oats to ready to eat crunchy oat clusters with fruit. Today, White's is the only oat mill and breakfast cereal producer in Northern Ireland. They're Toat'ly Oaty great.

Product range – Speedicook porridge oats, Organic Oats, Real Fruit Porridge, Instant oats Toat'ly Oaty, Oat Bran, Irish Oatmeal, Toasted Oats ready to eat cereal.

Supply to – All major food stores in NI incl Tesco, Sainsburys, Asda, Supervalu, Dunnes.



AWARDS/ACCOLADES

Great Taste Awards 2013, Toasted Oats Apple & Cinnamon Crunch - 2 x Gold Stars, Organic Quick Cook Oats - 2 x Gold Stars, Toasted Oats Strawberry & Banana Crunch - 1 x Gold Star, Speedicook Porridge Oats - 1 x Gold Star, Toat'ly Oaty Original - 1 x Gold Star, Toat'ly Oaty with added Multi Seeds - 1 x Gold Star, Organic Jumbo Oats - 1 x Gold Star, Oat Bran Extra Fine - 1 x Gold Star, Irish Oatmeal Old Fashioned Oats - 1 x Gold Star, Irish Oatmeal Steel Cut Oats - 1 x Gold Star



Trade Contact: info@whitesoats.com

Visit us: 23 Scarva Road, Tandragee, Co. Armagh, BT62 2BZ

Get in touch: t: 07764250171 or + 44 (0)28 3884 0592

e: info@whitesoats.com **w:** www.whitesoats.com



Convenience





discover
northernireland
.com



Country Kitchen

country
kitchen

avondale foods

★x3 - Great Taste Awards 2014



WHAT THEY DO Side salads, vegetable accompaniments, sauces, soups and dips.

There's a good chance you've eaten lots of this company's food already. They're in all of the major supermarkets and retailers who they supply with own-label side salads and prepared vegetables. They do everything from traditional vegetable broth and creamy coleslaw to garlic doughballs and Parmentier potatoes.

Avondale is home to Country Kitchen branded products. Its soups and side salads are well-known across Ireland. People can't get enough of their coleslaws and potato salads. Soon they'll be rolling out vegetable accompaniments.

They employ 400 people at their state of the art plant in Craigavon. Everything is made on site. Research and development is at the heart of the company, with the capability to create products tailored to ever-changing consumer tastes and market trends. Their onsite engineering department and skilled production managers ensure quality and integrity from the development kitchen to the kitchen table. Their team of horticulturalists ensure that only the finest ingredients are used.

STOCKISTS

Asda, Costcutter, Dunnes, Marks and Spencer, Pret a Manger, Morrisons, Musgrave Retail Partners, NISA, Ocado, Sainsburys, Spar, Superquinn, Sysco, Tesco UK, Tesco Ireland, Waitrose



DELIVERY RADIUS Ireland and UK

Visit us: Chestnut Farm, 15 Dukestown Lane, Lurgan, Craigavon, BT66 8TB
Get in touch: **e:** info@countrykitchen-ni.com **w:** www.country-kitchen-ni.com

Deli Lites



WHAT THEY DO Deli Lites are one of Ireland's best known Gourmet producers of hand held ready to eat convenience snacks.

They started as a small family run sandwich bar in Newry more than 18 years ago and have grown to become a major presence in both the café and convenience food sector throughout Ireland.

Deli Lites supply a wide range of customers including convenience stores, major supermarkets, airlines, ferry terminals, universities and major European coffee chains.

We love their branding. The sandwiches are divided up into ranges such as The Day Brightener, The Happiness Restorer, The Rumbling Corrector and The Satisfaction Generator. Where possible they use local ingredients to create exciting flavour combinations like Piri Piri Chicken, Spanish Supreme and Spicy Rocks.

Operating from their central location in Warrenpoint, Co Down, they deliver overnight throughout Ireland seven days a week. They also pack products for customers under their own brand as well as the Deli Lites brand.

Their range of products include sandwiches, wraps, salads and other freshly made products like tray bakes and muffins from their on-site pastry kitchen.

DISTRIBUTION RANGE
All Ireland



AWARDS
Grade 'A' BRC accreditation

Sales Contact: Wayne Carville

Visit us: 1 Milltown Ind Estate, Warrenpoint, BT34 3FN

Get in touch: t: +44 (0)28 4175 4807 e: Wayne.carville@delilites.com

e: sales@delilites.com w: www.delilites.co.uk



Fresh Food Kitchen

**FACT**

Owned by PRM group

WHAT THEY DO Chilled ready-to-eat convenience foods

For those times when you need to grab something yummy from the chiller cabinet, Fresh Food Kitchen is there. They make more than 80 different products from salads to pasta meals to sandwich fillers and desserts. There are just far too many to list here.

All you need to know is that they are a trusted brand across Ireland and that everything is handmade in Derry-Londonderry. They invested heavily in upgrading their production facility in 2010 and rebranded their packaging, with private label production capabilities.

They use fresh ingredients from local farms and only free-range eggs go into that moreish mayonnaise. Their food is targeted at the retail and food service sectors and they are actively seeking new distributors and export opportunities.

Product range: Wet Salads, Non-Mayo Pasta Meals, Sandwich Fillers, Spring Fresh Range, Desserts and Meal Accompaniments.

(For a full range of products click on www.prmltd.co.uk/pdf/FFK_Brochure.pdf)

STOCKISTS

The new products are now on sale at over one thousand retail outlets including Asda, Dunnes Spar, SuperValu, Centra, Mace and Tesco stores across Ireland.



AWARDS AND ACCOLADES

BRC Grade A for the past 5 years



Sales Contact: David Connolly

Visit us: Unit 4 Glenaden Complex Altnagelvin Ind. Estate, Co. L/Derry BT47 2ED

Get in touch: t: +44 (0)28 92 620200

e: info@freshfoodkitchen.co.uk **w:** www.freshfoodkitchen.co.uk

Heavenly Tasty Organics

★x1 - Great Taste Awards 2014



WHAT THEY DO Baby food

Say weaning to any mother and the look will speak a thousand words. They've all hacked away at sweet potatoes, roasted and pureed them only for the little darling to spit it out or smear it all over everything. They know this kind of food is packed full of goodness, but it's a total pain to prepare.

Mum of two Shauna McCarney was in the same boat, so she decided to take matters into her own hands and create a range of healthy food. She started off with purees before moving onto meals. That range is expanding all the time, as is the number of stockists.

Everything you buy from Heavenly Tasty Organics is 100 % pure and additive-free. The ingredients are gently steamed and fresh frozen to retain as much flavour and goodness as possible. There are no pesticides, preservatives, additives, bulking agents, added sugar or salt, dairy/eggs, or soy. Heavenly good, not devilishly nasty.

PRODUCT RANGE Organic fruit purees, organic meals for babies from 7months+ and 9months+, which are all available either chilled or frozen. Snacks and cereal based products coming soon

STOCKISTS Tesco, Ocado, Spinneys, Lulu's



DELIVERY RADIUS Throughout UK, Ireland, Europe and UAE



AWARDS

One gold star each for two products in Great Taste Awards, 2013 – Gold, Silver and Bronze in the Blas na hEireann Irish Food Awards, Soil Association 2012 Highly Commended for three products - Women in Business 2011 Award for Innovation/Entrepreneurship - Women in Business Award for Best Small Business - Omagh Business Awards 2011 Best Business Start Up - Maternity and Infant Magazine 2011 Business Parent of the Year



Sales Contact: Shauna McCarney / James Blair

Visit us: Unit B, 31-33 Main Street, Augher, Co Tyrone, BT77 OBG

Get in touch: t: +44 (0) 28 8284 0272 / +44 (0) 28 8554 8080

e: info@heavenlytastyorganics.com **w:** www.heavenlytastyorganics.com



Hungry House Foods

**FACT**

They're all locally
made in Craigavon

WHAT THEY DO Food to go range

We all munch millions of sandwiches every single day. You could make them at home, but they can be a soggy mess by lunchtime, and let's face it, most of us aren't that organised! Step in Hungry House. They make masses of sandwiches, wraps, salads and rolls.

There are all the old favourites like Simply Ham and Chicken and everyone loves Tuna and Sweetcorn. Classic combinations like BLT and Ploughmans are joined on the shelves by Chicken Caesar and Fajita Wraps. If you're really hungry, go for a Chicken Tikka roll.

Every one of them costs less than £3 to buy. We call that great value. The ingredients are good quality and you're supporting a local business.

Food to go that's good for you!

STOCKISTS

Branded and own-label products in shops, hospitals, schools and airlines.



DELIVERY RADIUS Northern Ireland and the Republic of Ireland

Sales Contact: Richard Irwin

Visit us: 18 Diviny Drive, Carn, Craigavon, Co. Armagh BT63 5WE

Get in touch: t: +44 (0)28 3835 1530 / +44 (0) 7736 613680

e: richard@hungryhousefoods.com **w:** www.hungryhousefoods.com

Jolly Pies



FACT

They love them with minted mushy peas and red wine

WHAT THEY DO Pies, funnily enough

Have you ever heard of a pieologist? They're people who jolly up your face with pies. James and Stephen from Jollypies employ them to help cope with demand for their pastry perfections. James's uni friends loved when he made them and Del Boy Stephen admits he jumped on the bandwagon when he saw how the rugby team devoured them. And so, a business was born.

They sold out at their first gig at Belfast's St George's Market. They knew then they were starting a bit of a pie revolution. What makes them so special, you ask? Well, their ingredients are all very local and whether they were beasts or broccoli, they lived happy lives. And we all know happy ingredients make for happy eaters.

They do quick deliveries, the pies themselves are portioned already which means low wastage and they taste great! We love haddock, cider and shallots flavour and that minted lamb is a real bad boy!

PRODUCT RANGE

Favourites, Seasonal, Speciality, Tops Off

STOCKISTS

Delis, food halls, farm shops and cafes. Catch them at events too



DELIVERY RADIUS NI wide



AWARDS

We haven't won any YET, but the cattle we use have! Aberdeen Angus Champion & Blonde Champion Beef Cattle from Allams Christmas Sale 2012

Visit us: 17-19 Pottingers Entry, Belfast, BT1 4DT

Get in touch: **t:** 077 29712853 **e:** info@jollypies.com **w:** www.jollypies.com

Just Live a Little



TIP

Check out the new kids granola bars

WHAT THEY DO Manufacture handmade granola products

This scrumptious range of granolas is made by husband and wife team David and Jill Crawford from Kearney on the Ards Peninsula.

Back in 2011, they decided there was a niche in the market for a really good luxury cereal and that's exactly what they've delivered. Howard Hastings loves it so much; he has it in all of his hotels. A hotel in Dubai has the same idea, not to mention a shop in Hong Kong.

Not all of us have breakfast at home. If you want to eat on the go, they've thought of that too with their range of granola bars. We love the new kids' flavours Yoghurtberry and Fruity Chew.

So yummy, they're not just for breakfast!

PRODUCT RANGE

Premium Granola: Whole Almond & Cranberry and Cashew. Oatyberry and Oaty Apple and Cinnamon Mainline Granola. Four types of Granola Bars including kids range.

STOCKISTS

Tesco NI, Asda NI, Partridges London, Hastings Hotels, Greens of Lisburn, Independent Delis across NI, ParkNShop Hong Kong, Almaya supermarket chain in Dubai.



DELIVERY RADIUS UK, and further afield

Sales Contact: Jill Crawford

Visit us: Derry Farm, 3 Ballyrusley Road, Portaferry

Get in touch: **t:** 077 2569 0868 **e:** jill@justlivealittle.co **w:** www.justlivealittle.co

Keen Nutrition

★x1 - Great Taste Awards 2014



WHAT THEY DO A range of flavoured nut butters made from almonds, hazelnuts, pecans and macadamias and any other nuts they can smooch into yumminess.

Enjoy Keen's nut butters in the same way you'd enjoy that sugar-laden processed peanut butter from the 80's and revel in your grown-up-ness.

Made in a small kitchen in Crawfordsburn, Keen makes everything from heart-healthy Almond Butter (ingredient: almonds) to the decadent Pecan Maple Butter which tastes like Pecan Pie in a jar yet is an inspired joining of two superfoods with none of the sugar you'd get in the pie!

Keen Nut Butters have gained cult status throughout Ireland with foodies, chefs, and athletes with one fan declaring he would 'buy 1,000 jars and bathe in it' if he could.

Keen is a food producer with a digital DNA - they encourage social activity with their retailers and their customers and there's nothing they like more than having customers flow into a shop soon after they've made a 'still warm' twitter call.

Keen Nut Butters: Spreading the Love.

PRODUCT RANGE

Almond Smooth & Crunchy, Almond Cinnamon, Almond Dark Chocolate, Almond Vanilla Pod, Hazelnut Crunchy, Hazelnut Dark Chocolate, Pecan Maple, Macadamia White Chocolate. Seasonal flavours introduced throughout the year.

STOCKISTS

135 independent retailers throughout UK and ROI. Monthly stall at North Down Craft Collective Market in Holywood to sample new flavours and have a chat with customers.

AWARDS

Great Taste Awards 2014 – One Star for Almond Crunchy Nut Butter
Shortlisted Pecan Maple Nut Butter in Free From Food Awards 2014
"One of the Top 20 Irish Food Finds to Watch in 2014" in the Irish Food Guide



Sales Contact: Aimee Beimers

Visit us: 39 Innotec Drive, Bangor, BT19 7PD

Get in touch: t: 028 9568 0216 e: aimee@keennutrition.co.uk



Kookycook

★x2 - Great Taste Awards 2013



FACT

Pesto is super as a dip with some fresh crusty bread

WHAT SHE MAKES Fresh pesto

Clare Rainey from Portrush, Northern Ireland developed Kookycook range of pesto's in May 2012. Clare has spent her life working in the catering & hospitality industry – both front of house and as a cook. Her passions are food, drink, gardening and farmers' markets. Clare began making pesto for friends and the business slowly grew, as her friends began to ask for pesto for their friends and so on...

Kookycook pesto varieties: sweet green basil, rocket & lemon, sundried tomato, green chilli & coriander and mint, feta & black olive.

Kookycook fresh pesto is made with a bunch of exceptional ingredients, many of these are locally sourced. Clare uses home-grown chillies, garlic and herbs (when in season), Brighter Gold rapeseed oil from Limavady, Co. Londonderry, Ballyrashane cheese from Coleraine, Co. Londonderry and Irish Atlantic sea-salt from Co. Cork. Clare makes it known that her sauces have bright, bold flavours like no other as well as being: super healthy, vegetarian friendly, gluten free, wonderfully fresh, hand-made, all natural, great for a speedy snack.

Kookycook pesto is targeted towards foodies of all ages, young parents, students, locavores, individuals who want to buy fresh produce, vegetarians and other decent folk:)

WHERE TO BUY

Etherson's Meat Shop, Portrush; JC Stewart Food Hall, Magherafelt; Kiln & Loom, Belfast; McLaughlins's Bakery, Portstewart; SB Scott's Farm Shop, Coleraine; Salad Bowl Farm Shop, Coleraine; The French Rooms, Bushmills; Tom Tom's Bakery, Portrush; Warke's Deli, Portstewart; Causeway Speciality Market, Coleraine Town Hall, 2nd Sat of every month

DELIVERY RADIUS Email for details.

AWARDS

Won Regional Heats of World Pesto Championship in 2013



Sales Contact: Clare Rainey

Visit us: Kookycook Fresh Pesto, 10 Hopefield Crescent, Portrush, Co. Antrim, BT56 8LH

Get in touch: t: +44 (0) 7585 773 700

e: clare@kookycook.co.uk **w:** www.kookycook.co.uk

Pizzado



WHAT THEY DO Pizza kits

These frozen, home-made pizza kits are such a good idea, we don't know why someone didn't think of it earlier. They're easy, fun, tasty and healthy. They're lower in salt and sugar than other frozen pizzas and you can use up leftovers in the fridge too.

Karen Boyd has been in the pizza industry for more than 20 years, but she wanted to take a new direction to reach a wider audience. Pizzado started up at the end of 2013. You get the tomato sauce, the mozzarella and the dough balls.

They do a large pack that makes 2 twelve inch pizzas and a smaller one that makes two 9 inch sized ones. They are both cheese and tomato flavour, but we're loving customizing them with all manner of munchies.

WHERE TO BUY Currently available in farm and butcher shops; some Spars and Mace

Sales Contact: Karen Boyd

Visit us: Princess Anne Road Portavogie Co. Down

Get in touch: t: +44 (0)77 5422 2177

e: pizzado@btinternet.com **w:** www.pizzado.com



Tamnagh Foods

★x1 ★★x2 - Great Taste Awards 2014



FACT

They also make Artisan Cheese under their Dart Mountain Cheese brand

WHAT THEY DO Cheese, granola, relish and chutneys

This Irish artisan food company has been quietly working away in the Sperrin Mountains in County Derry since 2010. Owner Julie Hickey has been involved in the food industry for more than 18 years both as a chef and a restaurant owner. She handcrafts small batches of great tasting award winning granola, relish and chutney under their Tamnagh Foods brand. It's all done on site at their modern approved food unit.

The granola is either flavoured with maple fruit and nuts or honey, nuts and seeds. The relishes and chutneys are all free from artificial flavourings and colourings.

These are committed people. They're committed to the principles of artisan production – with the minimum use of machines to maximise the natural flavours of the food. They are also committed to the environment – they source locally to keep food miles down, ensure traceability and recycle to minimise waste. And they are committed to food integrity – they source directly from local farms to guarantee traceability and to improve spend in their local community.

PRODUCT LIST Maple Nut & Fruit Granola, Honey Nut & Seed Granola, Hamburger Relish, Sweet Onion Relish, Beetroot Pickle, Farmhouse Chutney and a seasonal Apple and Rhubarb Chutney.

WHERE TO BUY Available direct online or independent retailers- NEW STOCKISTS Welcome



DELIVERY RADIUS Direct to NI, RoI and UK. Looking for a retail distributor for UK and further afield.



AWARDS

Their beetroot pickle got two stars, and their Maple Nut Granola got one star in the Great Taste Awards 2014

Sales Contact: Kevin Hickey

Visit us: 26 Tamnagh Food, Park, Claudy, Co Londonderry

Get in touch: t: +44 (0)28 9581 3680 or +44 (0)77 7958 0542

e: info@tamnaghfoods.com **w:** www.tamnaghfoods.com and youtube





Eggs





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Cavanagh Free-Range Eggs

★x1 - Great Taste Awards 2014



wow

Gold Star Great
Taste Award 2014

WHAT THEY DO Produce free range eggs for retail and catering

John and Eileen Hall from Fermanagh built their first hen house in 2001 and now they have more than 30,000 free-range birds roaming across the local countryside. They know that contented hens lay great quality eggs so they work hard at creating the best possible environment for them. They're obviously happy hens because they produce nearly 10 million eggs between them every year.

They keep Lohman Brown and Shaver hens. This is a real family concern. Their two sons are particularly fond of their feathered friends and are always willing to help out on the farm.

In March 2012, they decided to go a step further and set up their own packing centre to grade, pack, market and deliver their own eggs locally and further afield to shops, hotels, restaurants and wholesalers.

The Great Taste Award judges comment was "A good, golden yolk, well rounded, and a firm clean white - a delicious flavour, creamy and deliciously natural."

STOCKISTS

Local shops including Spar, Super Valu, Costcutter, Nisa and Day Today. They are hoping to expand into larger retail outlets. They also supply the Merchant Hotel, Belfast and the Lough Erne Golf Resort, Enniskillen and several cafes and restaurants in NI.



DELIVERY RADIUS

Distributing in Ireland, Scotland and England

Sales Contact: John Hall

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

Get in touch: t: 028 6773 7889 078 5796 4436 e: info@cavanaghfreerangeeggs.co.uk

w: www.cavanaghfreerangeeggs.co.uk

Clements Eggs



FACT

A fresh egg will sink in water

WHAT THEY DO Eggs

Eggs are the ultimate fast food and good for you too. We love them boiled, fried, scrambled, poached, Scotch, Benedict...not to mention mixed into cake batters and biscuits doughs or fried with rice. And don't forget meringues and lemon curd. Is there anything these babies can't do?

Thankfully, Clements Eggs are there to meet demand. They've been producing, packing and distributing fresh and tasty eggs direct from their farm on the Ards Peninsula for more than 40 years.

The business was started in the 1970's with only a few hens, but due to the demand for fresh high quality eggs in the local area the flock size soon began to grow. They now produce in house around 300,000 eggs a week from about 50,000 hens.

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

STOCKISTS

Hotels- Hastings Hotels, La Mon Hotel.

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.



Sales Contact: Philip Clements jnr

Visit us: 34b New Road, Carrowdore, County Down, Northern Ireland, BT22 2HB

Get in touch: t: 028 9186 1473 078 8578 4684 e: info@clementseggs.co.uk

w: www.clementseggs.co.uk

Woodside Eggs

**FACT**

Their hens are
Rhode Island Reds

PRODUCT Free-range eggs

The Herron family are good at eggs. They've been producing free-range ones for more than 15 years now. In 2012, they decided to launch their own brand to sell direct to their customers, and so Woodside Eggs was born.

This family really, really loves hens. That means their feathered friends are treated like family, and all of that means premium quality, high-welfare eggs. Second to the welfare of the chooks comes customer satisfaction. The good folk at Woodside are reliable and flexible when it comes to delivery and helpful and friendly all round.

All eggs are produced to Defra and Freedom Food standards but Trevor says dealing with demanding chefs is a pretty good method of quality assurance too. They supply to both retail and catering businesses. They say that buying from their farms means you get the best possible eggs at the best possible price.



DELIVERY RADIUS Across Northern Ireland. Further for bulk orders.

Product Enquiries: Trevor Herron

Visit us: 139 Lisacra Road, Stewartstown, Dungannon, Co Tyrone, BT71 5QJ

Get in touch: t: +44 (0)28 8774 2340 or 078 9967 4553

e: trevor@woodsideeggs.com **w:** www.woodsideeggs.com





Dairy





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northernireland
.com



Courtesy of Glastry Farm

Abernethy Butter



FACT
Heston Blumenthal
uses it in the Fat
Duck restaurant

WHAT THEY DO Butter and butter fudge

Proper butter takes time. This unctuous stuff, churned by hand in Dromara, graces the tables of fine restaurants all over the place. We just love to see that little circle of waxed paper on top of the butter dish. It means the butter will taste like it ought to.

Will and Allison Abernethy inherited those buttermaking skills from family members. In 2005, they decided to turn what was a hobby into a business. That all-important cream comes from cows who graze on the lush grass of the Lagan Valley.

It's just on the right side of salty and tastes fantastic slathered on crusty bread. It makes mighty fine fudge too. It's also a key ingredient in the 3 star Great Taste Award-winning Sea Salted Caramel from En Place Foods. We just love Christmas when they make brandy butter.

STOCKISTS

Local farm shops and delis, outlets across the UK and Ireland, Fortnum and Masons, online at their website.



AWARDS

Runner up in BBC Radio 4 Food Producer of the Year.
2 Gold stars 2014 – Abernethy Smoked Butter
1 Gold star 2014 – Abernethy Butter

Sales Contact: Allison Abernethy

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

Get in touch: t: 078 9013 9357 e: allisonabernethy@btinternet.com

w: www.abernethybuttercompany.com



Clandeboyne Estate Yoghurt

★x4 - Great Taste Awards 2014



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 Clandeboyne 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 yoghurt 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. New to the range are their Yoghurt Smoothies in 4 varieties, Toffee, Strawberry, Blueberry and Mango. If you're in Foodservice go for the 2-10kg containers. Hastings Hotels do!

STOCKISTS Tesco, Sainsbury's, Asda, Henderson Spar Group, Musgrave Group and many independents.



AWARDS

Great Taste Awards 2011- 1 star for Greek Style Yoghurt, 2012- 1 star Greek Style Yoghurt, Senga Strawberry Yoghurt, Lemon Curd Yoghurt

Sales Contact: Bryan Boggs

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

Get in touch: t: + 44 (0)7929796398 e: bryan@clandeboyne.co.uk

w: www.clandeboyne.co.uk/yoghurt/



Dale Farm

★x4 - Great Taste Awards 2014



PRODUCT Milk, butter, spreads, yoghurts, cream, desserts, juices, cheese Brands Dale Farm, Dale Farm Ice Cream, Spelga and Dromona

Dale Farm is Northern Ireland's largest dairy company. Part of the United Dairy Farmers Co-operative, it's owned by the 1,600 dairy farmers who supply it with milk, over 1 billion litres of the white stuff per year!

From Dromona butter and cheese, Spelga yogurts, Dale Farm Trifles, Cheesecakes & Custard to Dale Farm Ice Cream's Pear Picking Porkies, the company's wide range of products are household names - loved by all ages!

Operating from seven manufacturing sites including its industry leading cheese and whey filtration plant in Cookstown and its milk processing dairy in Ballymena – recently upgraded with a £10million investment – Dale Farm produces a range of branded consumer products as well as supplying supermarket own-brand labels. It also operates a growing ingredients business with customers in over 45 countries including China, Japan and Russia.

Over the years, Dale Farm has picked up a host of awards for its products particularly its butter and cheese. Our favourite is Dromona Extra Mature Cheddar – which won Gold at the 2009 World Cheese Awards. Wow!

Where to buy? We can't fit the stockists onto the page. They're everywhere



DELIVERY RADIUS UK Ireland and 45 countries worldwide



AWARDS

Great Taste Awards 2013 - 2012- Global Cheese Awards - 3 Gold (Best Irish, Extra Mature and Vintage) - 7 Silver (Mild, Mature and Extra Mature varieties) - 2012: Nantwich International Cheese Show: Gold (Dromona Mild Grated Cheddar cheese) - 2 silver and 3 bronze (Mild and Mature Cheddar cheeses) - 2012: Great Taste Awards 2012 - 2 stars for Dromona Medium Cheddar - 1 star for Dromona Mature Cheddar; Extra Mature, Vintage Cheddar and Loseley Butter - 2012: Business in the Community ARENA Awards Platinum Status



Sales Contact: Commercial Team

Visit us: 15 Dargan Road, Belfast, Co. Antrim BT3 9LS

Get in touch: t: +44 (0)2890 372200 w: www.dalefarm.co.uk

Dart Mountain Cheese



FACT

They are founding members of the Sperrin Dairy Group

WHAT THEY DO Artisan cheese

We're so excited to see another artisan cheese producer in Northern Ireland. Dart Mountain Cheese belongs to the Tamnagh Foods group based in the Sperrin Mountains area of County Derry.

Since June 2011 they have been quietly working away developing cheese recipes that best reflect the taste and flavours the region has to offer. Their first cheese, Sperrin Blue was released during 2014. It's a creamy blue-veined pasteurised cows milk cheese which has a semi-soft texture. Cheesemaker Julie Hickey describes the flavour as "piquant with a delicate salt balance".

They want the range to reflect the landscape of the area. They live just below the peaks of Dart Mountain and Sawel Mountain, the highest, are both visible from their dairy. Every single cheese is produced using traditional methods with a dedication to hygiene, quality and flavour. It's all made on site at the purpose-built facility, where they also make granolas, chutneys and relishes under the Tamnagh Foods brands.

PRODUCT LIST Sperrin Blue, Kilcreen, Tirkeeran, Banagher Bold, Dart Mountain Dusk

STOCKISTS Direct Online or wholesale from Henderson Food Service across Ireland



DELIVERY RADIUS

NI, RoI, GB



AWARDS

Sperrin Blue - Finalist Blas na hEireann Irish Food Awards 2014

Sales Contact: Kevin Hickey

Visit us: 26 Tamnagh Road, Park, Claudy, County Derry, BT47 4DN

Get in touch: t: 028 95 81 3680 or 07779580542 e: Info@dartmountaincheese.com

w: www.dartmountaincheese.com



Kearney Blue Cheese at Farmview Dairies



TIP

Tastes great on a cheeseboard with sloe gin

WHAT THEY DO 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 splotches. The taste is creamy fresh, a little salty with a piquant 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.

STOCKISTS

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.

Sales Contact: Paul McClean

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

Get in touch: t: +44 (0)28 9044 8553 e: Sales@farmviewdairies.com

w: www.farmviewdairies.com

Leggygowan Farm



wow

Check out the
Orla Kiely-esque
packaging on the
soap

PRODUCT Goats milk products from their own herd

Leggygowan Farm is a family business. The land is just outside Saintfield in County Down where Adam and Jason Kelly make an array of artisan goaty products. Jason is a qualified plumber who returned from a job with a number of goats in tow so that's how it all started.

Their standout products is an award-winning blue cheese which scored Bronze in the New Product category at the 2012 International Cheese Awards. Aged for 28 days, it has a medium strong taste with a subtle goat flavour and sits well on any cheese board.

There is also a fresh soft curd which has a tangy yet mild goat flavour with a creamy texture. It's equally at home fresh in a salad or cooked within a dish. They sell cartons of goats milk too.

Occasionally they make use of their Granny's years of culinary experience by getting her to make a goats milk fudge using an old family recipe. It has a similar texture to tablet fudge but is lactose free and therefore suitable for persons with a dairy intolerance.

Then they also make a soap using their goats milk to utilise the properties within the milk. This soap has proven benefits for sufferers of eczema, psoriasis, and dry skin. They aspire to have a reputation for manufacturing a quality farmhouse product with total traceability.

WHERE TO TRY OR BUY

Arcadia Deli, Belfast, Saints Deli, Saintfield River Room Galgorm, Brewers House Donaghmore and Salty Dog Bangor. Noir Fine Foods will be expanding this as they are only now properly launching commercial sales following completion of their processing room.

Product Enquiries: Adam on 07855 382780

Visit us: 94 Crossgar Road Saintfield BT24 7JQ

Get in touch: **e:** info@leggygowanfarm.co.uk **u:** www.leggygowanfarm.co.uk

Sales Enquiries: Noir Fine Foods **t:** 02894439613 **e:** info@noirfinefoods.com



Mike's Fancy Cheese



FACT

He used crowdfunding to get up and running

PRODUCT Raw-milk cheese

The Mike in Mike's Fancy Cheese is Michael Thomson. He's created Northern Ireland's first raw-milk artisan blue cheese. It's called Young Buck and it's **UTTERLY** divine. He gets his milk from a single herd and makes it by hand.

Michael got bitten by the cheese bug while working in Arcadia Deli in Belfast. He went off to study at the School of Artisan Food in Nottingham to learn about making cheese. He then spent time working around the UK including as Head Cheese Maker in Sparkenhoe Farm.

Then he came home to Northern Ireland to start a raw-milk cheese tradition. Using contemporary design supplied by Tony Moore, he says he hopes to rid cheese of its aristocratic image and make it exciting for everyone. We're excited, you will be too once you taste it!

WHERE TO TRY OR BUY Sawers, Arcadia Deli, specialist shops, farmers markets and events, James Street South and other restaurants



DELIVERY RADIUS Ireland and UK

Sales Contact: Michael Thomson

Get in touch: t: 077 9457 0420 e: info@mfcheese.com

w: www.mfcheese.com





Drinks





discover
northernireland
.com



Armagh Cider Company

★x1 - Great Taste Awards 2014



TIP

They also sell apple
hardwood logs

WHAT THEY DO Carson's Crisp, Madden's Mellow, Mollys Mulled Cider, AJ Apple Juice, Honeyhill Apple Punch, Apple Cider Vinegar

They say William of Orange quenched his thirst with Armagh cider before the Battle of the Boyne, but it's fair to say traditional cider making had fallen by the wayside in recent decades. That's all changed now, largely thanks to the pioneering work of the Troughton family.

They went to England to learn how to make craft cider (and apple juice too) from their hundred year old orchards in Portadown. Now it's all made locally "from blossom to bottle" with a blend of apples including the PGI Armagh Bramley.

When ready to harvest, the apples are handpicked by experienced apple pickers who know that quality is essential. Their production process begins with pressing the apples in a traditional rack and cloth press. This exquisite juice is then bottled to make AJ Apple Juice.

The juice destined to become cider is given time to develop and mature to ensure that the full flavours of the apples are carried through. Nothing else is added. It's just juice and time!

STOCKISTS

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



DELIVERY RADIUS Ireland wide and hoping to expand into mainland UK

AWARDS

Carsons Crisp. Winner of Bronze and Gold Medals in the 2010 International Cider Challenge for Taste and Packaging.

Maddens Mellow Winner of 2 Silver medals in the 2010 International Cider Challenge for Taste and Packaging.

1 star - Great Taste Awards 2013: Carsons Premium, Maddens Mellow Orchard Berry & AJ Apple Juice.

1 star - Great Taste Awards 2014 - Maddens Mellow & Carsons Premium



Sales Contact: Helen Troughton

Visit us: Ballinteggart House 73 Drumnasoo Road, Portadown, BT62 4EX7

Get in touch: e: info@armaghcider.com w: www.armaghcider.com

Bailies Handroasted Coffee

★x3 ★★x3- Great Taste Awards 2013



WHAT THEY DO Coffee, equipment, maintenance, barista training.

This Belfast-based artisan coffee roaster is quickly becoming recognised as a producer of some of the world's finest coffees. Bailies Handroasted Coffee sources the best coffee beans from the world's best farms, hand-roasts and hand-packs them in Belfast, and then teaches baristas how to make sure it tastes as good as it should in our local 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 former Irish Barista Champions, Irish Latte Art Champions, and the reigning Irish Aeropress Champions (Coffee Angel, Dublin).

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 gulling kiosks and module systems.

Home coffee enthusiasts can buy freshly roasted Bailies Coffee and array of coffee gadgets via it's webshop and subscription coffee service.



DELIVERY RADIUS Ireland wide

AWARDS

2014 Great Taste Award Results, 1* Fairtrade Espresso, 1* Fairtrade 100% Espresso
1* Sweet Wonders Espresso, 2* Silvio Espresso

2013 Great Taste Award Results, 2* Fairtrade 100% Espresso, 2* Puccini Espresso, 2* Silvio Espresso, 1* Decaf Espresso, 1* Assam Loose Leaf Tea, 1* Kenya Loose Leaf Tea



Sales Contact: Karen Gillespie

Visit us: Unit 1, 27 Stockman's Way, Belfast, BT9 7ET

Get in touch: t: 028 9077 1535 e: info@bailiescoffee.com w: www.bailiescoffee.com

DJ's Apple Juice and Tempted? Irish Cider



FACT

Arty daughter Sara designed the packaging

WHAT THEY DO Craft Cider and Pure pressed Apple juice

Davy and Janet Uprichard may live in Antrim, but their ciders and juice have Orchard County roots. They get their apples from some of the best Armagh growers. This family business has been producing apple juice and cider at their purpose-built plant since 2009.

Davy is passionate about his product. He says in Somerset and Normandy there are nearly as many recipes for cider as there are apple orchards. He reckoned it was time to develop his own unique cider, here in Lisburn. He's developed more than one as it happens.

Tempted? Ciders are made by fermenting pure apple juice made from Armagh Bramley and desert apples, plus Irish cider apples. Then they are sweetened with more pure apple juice, so these craft ciders are 100% apple.

The range now includes Tempted? Dry, Special Reserve and Summer Sweet Ciders. Tempted? Strawberry Cider is a blend of cider, apple juice and strawberry wine, which Davy makes himself, making him one of a very few registered wine makers on the Island of Ireland.

The company's dj's apple juice is a refreshing blend of Bramley and dessert apples. Try the Winter Spice variety too.

All the ciders are available in 500ml bottles and the apple juice in 750ml and 250ml.

Loving the new Garden of Eden-esque packaging designed by their daughter and her fiancée. This family business makes the most of everyone's talents.



DELIVERY RADIUS Ireland wide Independent off licences, bars and restaurants.

AWARDS

Strawberry Cider

Winner of the Gold award 2012 National Irish Food Awards (Blas na hÉireann)

Winner of the Bronze award 2013 National Irish Food Awards (Blas na hÉireann)

Summer Sweet Cider

Winner of the Gold award 2013 National Irish Food Awards (Blas na hÉireann)

Winner of the 2014 Irish Quality Food Awards for best cider

Dry Cider

Winner of the Dry Cider Class at the Inaugural Cider Ireland Craft Cider Competition September 2013

Sales Contact: Janet / Davy Uprichard

Visit us: 2 Agars Road, Lisburn, BT28 2TQ

Get in touch: t: +44 28 92 621 219

e: janet@djsjuiceandcider.co.uk **w:** www.temptedcider.com



Hilden Brewery

★x1 ★★x2 - Great Taste Awards 2014



FACT

Ireland's oldest independent 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, Cathedral Quarter, Hilden Irish Stout, Twisted Hop, Barney's Brew and Hilden Halt.

STOCKISTS

Many off-licenses, restaurants, pubs and bars. Drinks Inc. in NI, Michael Slattery Wines and Grand Cru Beers in RoI.



DELIVERY RADIUS UK and Ireland wide. They plan to start exporting this year to Central and Eastern Europe and the US and Canada markets. Can deliver to GB and Ireland (NI and RoI).



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 Beer Hunt 2013

Winner of the First Time Exporter in the International Export Challenge run by Invest NI in association with British Airways (March 2013)

Sales Contact: Lisa Maltman

Visit us: Hilden, Lisburn, Co. Antrim, BT 27 4TY

Get in touch: t: +44 28 9266 0800

e: lisa@hildenbrewery.co.uk **w:** www.hildenbrewery.co.uk



Hughes Craft Distillery



TIP

They even contain their own delicious fruit garnish

WHAT THEY DO Ruby Blue Liqueurs

RubyBlue bottle-aged liqueurs are produced by Hughes Craft Distillery. This is an independent small-batch producer based in County Antrim. The only ingredients are real fruit, Irish grain spirit that's been five times distilled and charcoal- filtered, plus a little Irish mystique. They believe they've created the cleanest, most natural craft spirits on the market.

These jewel-coloured bottles of deliciousness are sold from Londonderry to the Lebanon. Aficionados know they make a kool Kir Royale, a belting Bellini and they zhuzh up margaritas, martinis and cosmopolitans. You could drink them neat, or with lemonade to make a fruit punch. Anyway which way you can. They're all massively moreish.

PRODUCT RANGE Ruby Blue Blackcurrant, Wild Cranberry, Wild Blueberry and Chilli Pepper Liqueurs.

STOCKISTS Premium Supermarkets, Independent Off- Licenses, Duty Free Shopping, Specialist Food & Drink Retailers, Style Bars/Restaurants, On-line Liquor Stores



DELIVERY RADIUS Worldwide



AWARDS

The Spirits Business Two Golds, Master and Silver 2013, Gold 2012, Gold and Silver 2011, Silver 2010. Two Star Great Taste Award 2011, McKenna Guides Best in Ireland 2013

Sales Contact: Barbara Hughes

Visit us: 504 Enterprise Crescent, Ballinderry Road, Lisburn, Co. Antrim, BT28 2BP

Get in touch: t: 077 80 11 7743 e: barbara@rubyblueliqueur.com

Kilmegan Cider



WHAT THEY DO 100 per cent pure juice Artisan ciders

Although not known as an apple producing county, apples were grown and small batches of cider were made on some farms in Co. Down 100 years ago. Andrew Boyd made his first small batch in 2010 from the apples in his father's orchard, which is at least 100 years old.

That cider was fresh and crisp; a far cry from the mass produced, never-to-drink-again, sickly sweet cider that was available when Andrew was a teenager. He still makes his cider in small batches to make sure that unique taste is maintained.

His "Real" cider is not filtered or pasteurised and naturally carbonated through bottle conditioning. We love this cider with white meat and seafood dishes, and look forward to his new Irish Farmhouse Cider. He's going to blend the sweet juice from late season eating apples to his cider which promises to be medium dry with a fresh apple finish. Scrumpy-licious!

PRODUCTS: 500ml bottles of Kilmegan Real Cider, Wild Elderflower-infused Cider and coming soon, Irish Farmhouse Cider

WHERE TO BUY: J.N Wines, Crossgar and WineWorks, Saintfield. Restaurants provincewide including Mourne Seafood Bars, the Barking Dog, the Maghera Inn, and the Burrendale Hotel.

Visit us: 40, Kilmegan Road, Dundrum, Co. Down BT33 ONP

Sales Contact: Andrew Boyd

Get in touch: t: +44 (0)77 5138 0353

e: andrew@kilmegancider.com **w:** www.kilmegancider.com

Javaman Coffee



WHAT THEY DO Coffee to go and retail roasted coffee.

Philip AKA the Javaman started selling coffee from a little cart in Donegal Arcade in Belfast way back in 1998. At the time coffee carts were part of the coffee revolution in cities like Seattle where they could be found on every street corner. That same coffee cart is still used today at Belfast's St George's Market on market days.

He developed the business by providing speciality coffee at events. His first mobile coffee unit was a Little Ape Piaggio Italian coffee van that he brought back from Italy in 2001. Almost 10 years later, he and his wife Maribeth opened their first shop on Oxford Street in St George's market and started roasting coffee. They now do a daily micro-roast in store. That means their customers get the freshest coffee possible. Philip and Maribeth's mission is to source interesting coffee beans, roast them daily and encourage our customers to try before buying. Sounds good to us.

Their goal for 2015 is to purchase a much larger coffee roaster so they can wholesale coffee to restaurants and bars around Northern Ireland. We can't wait!

PRODUCTS: All types of coffee from macchiatos to mocha lattes.



AWARDS

Best Stall in St George's Market 2013

Visit us: Unit 5 St Georges Market, Oxford Street, Belfast, BT1 3LA

Sales Contact: Philip Gallagher

Get in touch: t: 028 90 329225 or 07799 414460 e: info@javamancoffee.co.uk

w: www.javamancoffee.co.uk



Long Meadow Cider

★x1 - Great Taste Awards 2014



FACT
They sent samples out locally to get feedback and to perfect the blends.

WHAT THEY DO Craft cider

Long Meadow Cider is a true Armagh craft cider. Father and son duo, Pat and Peter McKeever, work together all year round to produce the perfect apples for their apple-icious drink.

For three generations the McKeever men have been tending to the farm at Long Meadow, growing and producing a variety of apples including tart Bramleys, sweet Keadys and Golden Delicious.

The orchards are maintained all year round to create a healthy and substantial crop. Harvest season begins in August/September and once the apples are picked they are squeezed, left to ferment over the winter months and to mature. Then they're bottled and sent out to the grateful, thirsty public.

In 2012, Long Meadow Farm decided to diversify into the Cider Industry producing two varieties, Medium and Sweet, with a third addition being launched later in the year.

"FROM PLANT TO POUR - THE PERFECT DRINK"

PRODUCTS: 500ml bottles of Medium and Sweet Cider.

WHERE TO BUY: Throughout Northern Ireland in various pubs, bars, restaurants and off-licences in; Portadown, Richhill, Armagh, Lurgan, Belfast, Newry, Portrush, Enniskillen, Newcastle, Holywood, Castlewellan, Dundrum, Ballynahinch, Carrickfergus, Ballycastle, Ballymena, Dundrum, Hillside, Limavady, Newry, Newtownabbey, Omagh. Other outlets to follow.



DISTRIBUTION RANGE: Europe wide

AWARDS 1 Star in Great Taste Awards for their medium cider.

Visit us: Long Meadow Farm, 87 Loughgall Road, Portadown, County Armagh BT62 4EG

Sales Contact: Pat McKeever 07876 684 992, Peter McKeever 07543 444866

Get in touch: e: info@longmeadowcider.com

w: www.longmeadowcider.com



Mac Ivors Cider



TIP

Try making their cider and onion soup on their website.

WHAT THEY DO Craft cider

Greg MacNeice and his family have been growing apples in the same part of County Armagh, Ireland's Orchard County, for over 150 years so they have lots of experience in growing the juiciest, tastiest apples. With direct control over hundreds of acres of orchard they choose not only what varieties they pick for Mac Ivors Cider, but crucially when they pick them for optimum ripeness and how they handle them at harvest time.

You have to start with the best apples to make the best cider and at Mac Ivors they only use 100% fresh pressed apples to make their cider. No apple concentrate here! They also use a unique cold-fermenting yeast combination that has been developed to preserve natural fruit aroma. In addition, all base ciders are matured for a minimum of eight months prior to blending and bottling.

Each blend is distinct and perfectly balanced. The Medium has prominent fruit but gentle sweetness while the Traditional Dry has deep, complex apple flavours with a long, dry finish. Both are excellent, and even better with food.

PRODUCTS Mac Ivor's Medium (Bottles & Draught) Mac Ivor's Traditional Dry

WHERE TO BUY Top restaurants, bars, speciality food shops and office licences across Ireland



DISTRIBUTION RANGE

Ireland wide and EU.



AWARDS

Silver Medal at the International Brewing Awards 2013, Great Taste Award 2013, National Trust Fine Farm Produce Awards 2014, Best in Class Cider Ireland 2013

Visit us: c/o Macneice Fruit, Address East, Portadown, Co. Armagh, BT62 1SQ

Sales Contact: Greg MacNeice

Get in touch: t: 028 38 851381 e: sales@macivors.com

w: www.macivors.com



Papas Mineral Company



WHAT THEY DO Ginger wine and 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.

STOCKISTS Butchers, farm shops and convenience stores across Northern Ireland Food fairs, St George's Market, Belfast on Saturdays 9am-2pm. You can also order by printing out an online order form and posting it to them.

PRODUCTS Ginger wine, Spiced Winterberry Cordial, Clove Cordial, Sarsaparilla, Elderflower Cordial, Traditional Lemonade, Sugar-free Ginger Wine.



DISTRIBUTION RANGE: NI-wide

Sales Contact: Wayne Adair

Get in touch: t: 028 9185 7122, Trade/Re-order (cordials) 07544 855 333

Bookings & General Enquiries: 07886 538 603

e: papasmineralcompany@hotmail.com w: www.papasmineralcompany.com



Pokertree Brewing Company



FACT
Coming soon,
Tain Pale Ale

WHAT THEY DO Beers and ales

Darren Nugent caught the brewing bug while he was working in Liverpool and starting tasting Real Ale. So, he learned a LOT more about it before leaving his job in marketing and setting about creating a microbrewery in home village of Carrickmore in County Tyrone.

He called it Pokertree after a tree in the village he used to hear stories about as a child. It was said the Devil used to sit under the Pokertree some nights playing cards. He's just launched his Treacle Oat Stout to join the his Golden and Red Ales.

They're all handcrafted in small batches. Every brew is open fermented and bottle conditioned in the traditional way. That means there's live yeast working its magic in every single bottle. That makes for superlative depth of flavour and an amazingly long shelf-life. Naturally, they'll also go really well with food.

Darren's mission in life is to banish beer blandness for ever. He's well on the way!

PRODUCTS

Ghrian Golden Ale, Red Earl Ruby Ale and Treacle Oat Stout

WHERE TO BUY The Sunflower Bar, Belfast

Visit us: 357B Drumnakilly Road, Carrickmore, Co Tyrone, BT799JY

Sales Contact: Darren Nugent

Get in touch: t: +44 (0) 28 80 761923 / +44 (0) 7970131318

e: info@pokertreebrewing.co.uk **w:** www.pokertreebrewing.co.uk



P McCann and Sons



FACT

They can store
26,000 bins of fruit

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 through door-to-door sales, which through time grew to the McCann's travelling to Belfast's Fruit Market 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.

STOCKISTS/WHERE TO BUY All major supermarkets across the UK and Ireland.



DELIVERY RADIUS Ireland and UK



CERTIFICATES

BRC Approved Grade A, Version 4
Environmental Standards BS 8555 (3) Approved
Organic Trust Certified (Licence No. 426)
NIFDA Member (Cert No. V090/2007)
NI Pak (Reducing Packaging)

Visit us: Head Office: 9 Diviny Drive, Carn Food Park, Portadown, Co. Armagh BT63 5WE
Dublin Office: Unit E, Marys Lane, Dublin Fruit Market, Dublin 7, Co. Dublin, Ireland
Get in touch: t: +44 (0) 28 3833 0401 e: info@mccannapples.co.uk
w: www.mccannapples.co.uk

Punjana

★x2 ★★x1 ★★★x1 - Great Taste Awards 2014



WHAT THEY DO Tea and lots of it!

The name Punjana is synonymous with tea. Founded in 1896 by the Thompson family, it's one of the most popular brands in Ireland, and Scotland. National listings in England have also produced strong sales growth and a loyal customer following. Punjana is blended by Ross and David Thompson who select their teas from the fertile valleys of Assam, North India and the high grown slopes of Mount Kenya.

Ross and David, still personally buy, taste and blend all of the blends for the range of teas available. With nine gold stars from the 2012 Great Taste Awards their commitment to quality is unswerving, and together they each have over 35 years of tea tasting expertise.

The state of the art machinery at their factory is capable of producing more than 2,000 tea bags per minute. That's great because more than 100,000 cups of Punjana tea are enjoyed every hour, day and night.

Their range covers the beloved Punjana Original cuppa which also comes in Decaf. There's even a Scottish soft water version. They do an Irish Breakfast and a Fairtrade blend as well as a special Titanic edition which has three gold stars. Then there's Earl Grey, Camomile, Pure Peppermint, Green and Raspberry, Cranberry and Elderflower. They've thought of everything!



AWARDS

Great Taste 2012 Gold for Titanic blend
Silver in the 2012 Blas Nah Eireann National Irish Food Awards.
Great Taste 2011 and 2010 Gold for Punjana Original
Fairtrade blend
2011 Great Taste Awards Nine gold medals



Sales Contact: Glenn McCracken

Visit us: Punjana Limited, Carnforth Street, Belfast BT5 4PJ

Get in touch: t: +44 (0) 7825 141 841

e: glenn@punjana.com **w:** www.punjana.com

SD Bell & Co Limited

**TIP**

Check out their
book *Creating a Stir*

WHAT THEY DO Tea and Coffee Specialists

They've been doing their thing for over 125 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.

PRODUCT LIST

It is too long to mention. There are more than 30 coffees and dozens of tea bags and teas of every conceivable blend.

BESTSELLERS

Signature coffees include their Barista 1887 Roast and most popular teas are of course their house blend "Natural Leaf Tea".

Sales Contact: Robert Bell

Get in touch: 516 Upper Newtownards Road Knock Belfast BT4 3HL

t: (028) 9047 1774 **e:** sales@sdbellsteacoffee.com

w: www.sdbellsteacoffee.com

Shortcross Gin



WHAT THEY DO Craft Gin

This is Northern Ireland's first craft gin, and it's first class. Made at the Rademon Estate Distillery in Co. Down, it's so smooth and pure, you can drink it neat. Smooth doesn't mean one-note, though. This is a complex drink with an exceptionally long finish. You'll get summer meadows, wild berries and Irish clover.

It's made in small batches as all good craft drinks should be with pure water from the estate. Distilled in a beautiful and bespoke copper still, it's hand bottled, labelled and waxed on site too.

For a Gin & Tonic they recommend a good quality tonic such as 1724, Fevertree or Thomas Henry. Serve with an orange garnish or simply sip over ice. Ahhhhhh!

STOCKISTS Available across Northern Ireland in all good bars, restaurants, independent off sales & hotels - London Fortnum & Mason, Dublin Celtic Whiskey Shop. Available online jnwine.com



DELIVERY RADIUS Available through our distribution partners James Nicholson Wine Merchants and Prohibition Drinks NI.



AWARDS IWSC Silver Outstanding & The Spirits Business, Gold (Super Premium Gin) and Silver (Micro Distillery) 2014

FUTURE PLANS At the minute it's all about their wonderful gin.

Sales Contact: Fiona and David Boyd-Armstrong

Get in touch: Rademon Estate Distillery, Downpatrick, Co. Down

t: (028) 4483 0001 **e:** hello@shortcrossgin.com

w: www.shortcrossgin.com **twitter:** @shortcrossgin @lordofgin



Suki Tea

★x1 ★★x2- Great Taste Awards 2014



WHAT THEY DO Speciality Loose Leaf Tea

Established 2005, Suki Tea is proper tea - "Tea as it Should Be"!

Oscar Woolley, co-founder Anne Rooney and 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 including Belfast Brew, Apple Loves Mint, Earl Grey Blue Flower and a plethora of rare white and green teas.

Striving for ethical perfection, in 2013 they were the first company in the UK to launch triple certified teas – Fairtrade, Organic, Rainforest Alliance. They sell award winning natural loose leaf teas and pyramid teabags to cafes, restaurants, shops, delis, spas, 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, fruit and ayurvedic blends - Fairtrade, Organic, Rainforest Alliance, Triple Certified.

STOCKISTS Stall at St George's Market. Too many others to mention!



DELIVERY RADIUS Mail order online. Wholesale delivery Europe-wide.



AWARDS

Great Taste Awards 2013 - 2 stars Ayurvedic Stress Free, 1 star Green Luponde, 1 star Green Tea Ginseng, 1 star Organic Rooibos.

Quality Food Awards 2013 – Winner of Tea and other Hot Beverages category – Earl Grey Blue Flower.

IFEX 2014 Gold Award – Dark Cocoa Tea.

Visit us: Unit 6 Twin Spires, 155 Northumberland Street, Belfast, BT13 2JF

Get in touch: t: 028 9033 0938 e: oscar@suki-tea.com

w: www.suki-tea.com



Whitewater Brewing

★x2 Great Taste Awards 2012

FACT

Clotworthy Dobbin is listed in "1001 beers you must try before you die"



WHAT THEY DO 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.

A string of awards have followed including their Belfast Lager winning Best Overall Lager in the 2009 International Beer Challenge and more recently, Top Lager at the 2013 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, Clotworthy Dobbin, Hoppelhammer, Copperhead, Bee's Endeavour. Seasonal – Sanity Claus

STOCKISTS All good bars, restaurants and off-licences throughout Ireland (north and south). Supermarkets throughout Ireland.



AWARDS

Belfast Lager; 2013 Winner Irish Quality Food & Drink Awards. International Beer Challenge 2012 & 2013 – Silver

Belfast Ale; Great Taste Awards 2012 – 1 gold star, International Beer Challenge 2014 – Bronze

Belfast Black Great Taste Awards 2012 – 1 gold star

Clotworthy Dobbin; International Beer Challenge 2013 - Bronze. Great Taste 2011 – 2 gold stars

Copperhead – International Beer Challenge 2011 - Silver

Hoppelhammer; International Beer Challenge 2013 – Bronze

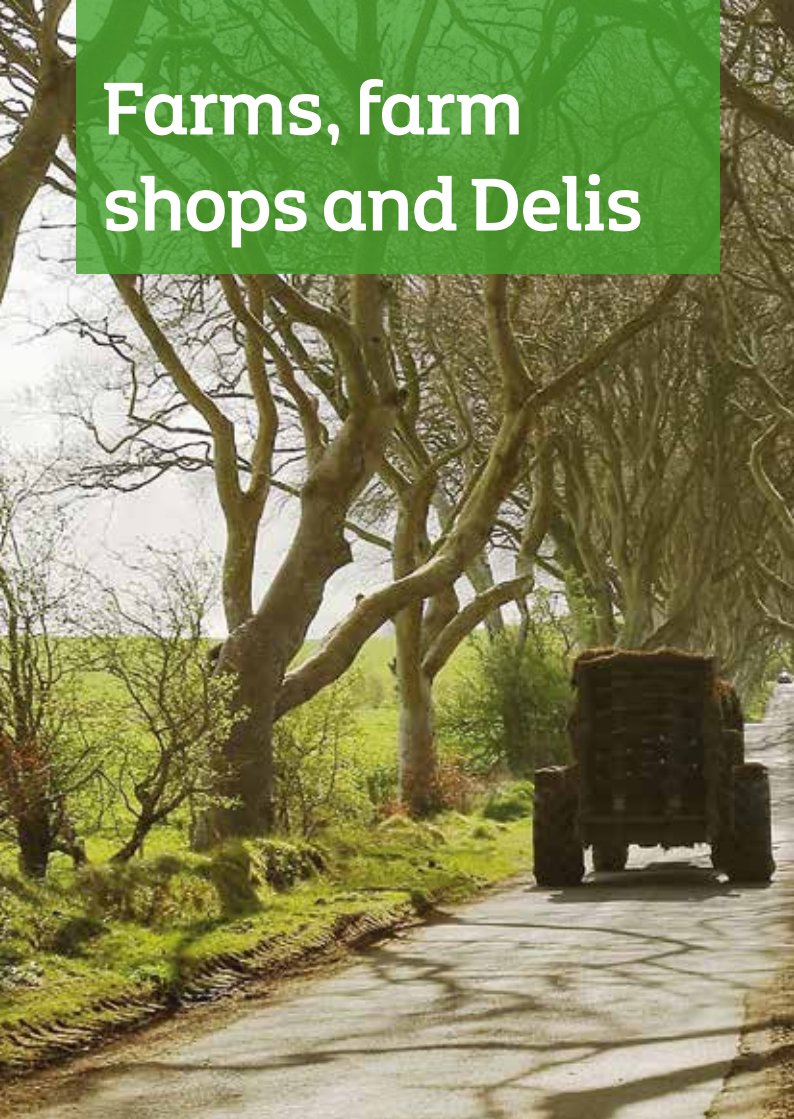
SALSA – Safe and Local Supplier Approval

Visit us: 40 Tullyframe Road, Kilkeel, Co Down, BT34 4RZ

Get in touch: t: 028 41 769449 e: info@whitewaterbrewery.com



Farms, farm shops and Delis





discover
northernireland
.com

Courtesy of Ulster Farmers Union

Cloughbane Farm Shop



TIP

Try their totally fab kebabs

WHAT THEY DO Beef, Lamb, Chicken, Pork, Free-range eggs, Cooked dishes

Cloughbane Farm Shop is based on a 185 acre farm nestled in the lush fields of Pomeroy, County Tyrone. A family business run by the Robinsons – Sam, Lorna, Robert and Richard – have successfully diversified their farm into an award winning cooked food business and farm shop.

They sell their award winning 28 day matured beef and lamb as well as a range of chicken, pork and much more. All the beef and lamb is farm quality assured and is from their own farm or from local, similarly picky farmers.

There's a super duper kitchen on site where the award-winning cooked dishes are created. Lorna first started making them at home but they've been so popular, she's had to draft in extra help to cope with the demand. Our absolutest favourite is the lasagne.

Their cooked range is available in stores throughout Northern Ireland, increasingly into ROI and also across into the UK. Cloughbane maintains their strong brand of a Taste You Can Trust.

AWARDS



Great Taste Awards 2014 - 1 Star Chicken Ham & Leek Pie, 1 Star Turkey & Stuffing Pie, 1 Star Steak Onion & Mushroom Pie, 1 Star Chicken & Broccoli Bake, 1 Star Homemade Stuffing, Great Taste Awards 2012 – 3 Stars Rib-Eye Steaks, 2 Stars Fillet Steaks, 1 Star T-Bone Steak, 1 Star Savoury Mince Pie, 1 Star Shepherds Pie European Angus Cattle Society – Champion Rib Eye Steaks, Agri-Food Business of the Year 2011, UK Meat & Poultry Processing Awards 2012 – finalist small processing business of the year, Ulster Bank awards – finalist Best Family Run Business 2011, Excellence in Agriculture – Mid Ulster Business Awards 2011, CIM Marketing Excellence Awards 2011 – finalist Best Brand Development Campaign, UK Food & Farming Retailer of the Year 2013.



Sales Contact: Lorna Robinson, Richard Robinson

Visit us: 160 Tanderagee Road, Pomeroy, BT70 3HS

Get in touch: t: +44 (0) 28 87 758246

e: info@cloughbanefarm.com **w:** www.cloughbanefarm.com

Deli Creightons

FACT

There's a post office
and petrol garage
on site



Deli Creightons is housed within an Eurospar supermarket in the Finaghy area of South Belfast. It's something of a neighbourhood institution. We love its commitment to Northern Ireland produce like Just Live a Little granola which is one of their bestsellers. It joins other goodies like scones from Fluffy Meringue and Suki Tea on the groaning shelves. Twice a year they do Customer Appreciation Weeks where their 40+ local suppliers come in to do tastings.

At the deli counter, they're similarly committed to using local where possible in their hot and cold savoury offerings. The meat for their super-popular burger comes from the multi-award winning Cloughbane Farm in Tyrone. They get their potato and soda breads from Country Kitchen Bakery in Lisburn and they make all their pre-packed sandwiches, cottage pies and lasagnes fresh on site every day.

All that and they're open round the clock, seven days a week. We like!

NEED TO KNOW Parking, Disabled Access, Cards accepted, Open 24-7

Visit us: 87-89 Upper Lisburn Road, Belfast, BT10 0GY

Get in touch: t: 028 90 623131

w: www.creightons.co.uk



Foodie Folk



WHAT THEY DO Good Food Shop

These fine folk are all about good food'. They've searched land and sea for the best produce Northern Ireland has to offer. They only buy from small local producers who are passionate about everything they do. They have just opened a shop in Gilnahirk. Orders can also be placed online for collection or delivery. What's not to like?

It's simple. Well hung meat, dry cure bacon, just caught fish, local farm veg, freshly baked bread & lovely deli stuff. The chicken is from Co Down and tastes like it should with real old-fashioned flavour and texture. Their goujons and kievies are made in Downpatrick and are free from added water or any other nasties.

The fish is fresh to order. It never sits on a counter. The Flavour First folk from Donaghadee do the vegetable boxes and their range of artisan cheeses covers the Causeway to Cork! Proper food, just the way it should be.

Why not call in to their coffee shop serving locally roasted Baillies coffee, Suki tea & sandwiches. It's not complicated, it's not fancy; they just use the right ingredients!

Whether you are having a dinner party, a function or you are simply doing your weekly shop, Foodie Folk have it sorted!



DELIVERY RADIUS Belfast only



Sales Contact: Mark Stone

Visit us: 121 Gilnahirk Road, Belfast BT5 7QL

Get in touch: t: 028 90796761

e: info@foodiefolk.co.uk **w:** www.foodiefolk.co.uk

Hillstown Farm Shop

★★x1- Great Taste Awards 2013



DEAL

Check out their new range of craft beers like Horny Bull and Massey Red

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?

STOCKISTS Direct from Farm Shop
St Georges Market Belfast every Saturday,
On line website for collection or delivery.



AWARDS/ACCOLADES

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.

Sales Contact: Nigel/Alister/Linda

Visit us: 128 Glebe Rd Randalstown Co Antrim BT413DT

Get in touch: 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: Garth Horner

Visit us: 40 Coach Road, Comber, Co Down, BT23 5QX

Get in touch: t: +44 (0) 28 9187 1275 or +44 (0) 79 29 16 8839

e: shop@hornersfarm.com **w:** www.hornersfarm.com



McKee's Country Store

★x4 ★★x1 - Great Taste Awards 2014



WHAT THEY DO Farm shop

Nestled in the Craigantlet Hills, shopping at this country store is a million miles away from a trip to your local big-name supermarket. The stuff they sell here doesn't have food miles, it has food metres. The McKees rear their own beef and pork and they grow their own vegetables. The farm has been in their family's hands since 1922. Nowadays they employ 15 people in the country store.

The vast majority of the rest of their stock is local too. We're talking ribeye steak, malteser squares, bannocks, double cream, honey lemon chicken, carrots, lemon curd, liquid chicken stock and black pudding sausages. Sounds like 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 RANGE

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



AWARDS

Rural Retailer of the Year 2011

Sales Contact: Colin McKee

Visit us: 28 Holywood Road, Newtownards, Co. Down, BT23 4TQ

Get in touch: t: +44 (0) 28 91 821 304

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

The Old Post Office Pantry



TIP

Try the traditional traybakes

If you love the food at the Old Post Office, you'll be delighted to hear that you can take it home from their Pantry. It's a gorgeous, cream-painted store on the site where they sell a great selection of freshly made salads, delicious pies, tarts, biscuits, gateaux, cakes, tray bakes and handmade chocolates.

The shelves are also groaning with delicious chutneys, crackers, biscuits and home-baked produce. Everything is sourced locally and prepared on the premises. They can cater for large parties, but there are also individual servings of their most popular dishes. We're talking fish pies, salmon and asparagus quiche, lasagne, and pork, chicken and ham terrine. The birthday cakes are legendary as are their desserts like Banana and Caramel Flan and Lemon Meringue Pie.

It's all fresh every day. Who needs to cook when you have this gem?



Visit us: 191 Killinchy Road, Comber, Co Down, BT23 6AA

Get in touch: t: 028 97 343335

w: www.oldpostofficelisbane.co.uk/pantry

The Poachers Pantry



TIP

Gift vouchers available.

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 Pocker restaurant (formerly Lisbarnett house) in Lisbane. You can pick up Peter Hannan's beef, Abernethy Butter, Brighter Gold Rapeseed Oil, Still Waters Fish and Eva Paris Macarons.

You'll also find fresh bread and scones (we love the apple and cinnamon) and locally grown fruit and vegetables in season. We saw rhubarb and Jerusalem artichokes in the outdoor boxes when we were there.

There's a sophisticated selection of wines, spirits and artisan beers too. They do soups, chowders and sauces from the restaurant kitchen as well. It's a real one-stop gourmet shop.

OPENING HOURS 9am-9pm every day

Visit us: The Poacher's Pocket, 181 Killinchy Road, Comber, Co Down BT23 5NE

Get in touch: t: 028 97 541589

w: www.thepoacherspocketlisbane.com



Pheasants' Hill Farm



TIP
piglets for sale

WHAT THEY DO 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 producers in Ireland with similar attitudes to farming who supply them with venison, beef, potatoes, salads, herbs, baked goods, ice creams and so on. 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.

They have a weekly stall at St George's Market in Belfast. Look out for their mobile kitchen at events. Wedding, hampers and outside catering too.



DELIVERY RADIUS Ireland and UK wide

Farm shop opening hours
Monday to Saturday 10am to 5pm
St Georges Stall Opening Hours
Every Saturday 9am to 2.30 pm
Online orders www.pheasantshillfarm.com



Visit us: 37 Killyleagh Road, Downpatrick, BT30 9BL

Get in touch: **t:** 00 44 28 44 617 246 or 07557 1050110

e: info@pheasantshill.com **w:** www.pheasantshillfarm.com

Sawers



FACT

Established in 1897
Sawers is Northern
Ireland's oldest deli

WHAT THEY DO Suppliers of fine foods

Sawers is as famous in Belfast as the Titanic & in fact supplied the R.M.S. Titanic with olives, cheese and much more for its onboard functions. This Aladdin's Cave has recently doubled in size. You can literally shop around the globe. They do everything from American sweets to Italian pasta sauces, Thai curry pastes and African spices. That doesn't mean they ignore what's on their doorstep. Far from it, Sawers is a major champion of local produce.

They are currently working with a couple from Enniskillen and together they have created a luxurious range of preserves, marmalades and chutneys for the store. They are always on the look out for local artisan producers and have just increased their selection with fantastic products like "Young Buck"; a delicious creamy blue cheese made in Newtownards and Keen Nut Butters from Bangor.

It's also the only place in the city where you can buy kangaroo, crocodile and shark meat!

PRODUCT RANGE

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

Sales Contact: Kieran Sloan

Visit us: Unit 5-6 Fountain Street Centre, College Street, Belfast

Get in touch: t: 028 90 322 021

e: sawersltd@gmail.com

Farmers Markets





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northernireland
.com



Comber Farmer's Market



TIP

Join Twitter@
ComberMarket for
updates on special
offers and seasonal
events

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, ably led by Councillor Deborah Girvan and supported by the Comber Regeneration Community Partnership.

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 22 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!

NEED TO KNOW

Parking nearby.

First Thursday of every month 9.00am - 1.30pm.

Closed on Thursday, 1 January 2015.

Visit us: St Mary's Parish Church Car Park, The Square, Comber, Co. Down

Get in touch: t: 07870 173 805 - Deborah Girvan

e: info@pheasantshill.com **w:** www.pheasantshillfarm.com





Fruits and Vegetables





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Annaghmore Mushrooms



wow

Egyptian Pharaohs
called mushrooms
"food from heaven"

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



BRC Grade A*, NIFDA member, NIIRTA member.

Sales Contact: Eamon Murray

Visit us: 46 Boconnell Lane, Lurgan, Co Armagh BT66 6NE

Get in touch: t: +44 (0)28 3832 5555 e: info@annaghmoremushrooms.co.uk

w: www.annaghmoremushrooms.co.uk

Comber Earlies Growers Co-Operative Society Limited



TIP

Comber Early
Potato Festival
in the village on
Saturday
7th June

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 variety 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 micro climate 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

MAIN VARIETIES GROWN

Home Guard, Dunluce, Accord, Casa Blanca



DISTRIBUTION RANGE

Throughout Ireland and UK

Sales Contact: Richard Orr

Visit us: 57 Raffrey Road, Crossgar, County Down, BT30 9NW

Get in touch: t: 078 5537 5279 e: richard@williamorrandsn.co.uk

w: www.combearnearlies.com



Comber Potato Company



WHAT THEY DO Potatoes by the tonne

We're so proud of our Comber early potatoes. These little beauties have been granted European PGI status which puts them in the same league as Champagne and Parma Ham. Deservedly so! Robin and Ivan McKee of the Comber Potato Company were instrumental in getting this award.

They eat, sleep and breathe spuds. Every May and June they're hard at work harvesting the early potatoes. The local microclimate means they're protected from frost. Chefs are itching to get their hands on them. They usually harvest 300 tonnes.

The rest of the year they're planting, digging and packing baby potatoes and Maris Pipers. 1500 tonnes, no less. After all that, their favourite food is still potatoes!

WHERE TO GET THEM

They supply Super Valu supermarkets and also wholesalers North Down Fruit and Veg, Total Veg and Hendersons.



AWARD

Nurture Quality Assured Tesco



Sales Contact: Ivan McKee

Visit us: 3 Moat Road, Comber, Co. Down BT23 5QX

Get in touch: t: 07798 930 902 Ivan OR 079 00 693668 Robin

e: ivan.cpc@talktalk.net **w:** www.comberpotato.co.uk

Country Garden Herbs



TIP

Open to the public on special herb days in summer. Check out the website for details.

WHAT THEY DO Culinary herbs

Malachy Smyth is a true herbivore. He just loves those little green plants and their power to transform a bland meal into a taste sensation. His nursery has been going for four years now, producing fresh living plants. He currently propagates 75 per cent of his own plants.

During the growing season, there are more than 50 varieties including Rosemarys, Sages, Thymes, Mints, Oreganos Chives, Fennels, Dill, Corianders, Basils to name but a small selection.

He sells wholesale to garden centres and farmers markets. He's also started doing garden shows. Future plans include a range of cut herbs. We can't wait!

AVAILABILITY

What is the growing season or do you have all-round supply?



DISTRIBUTION RANGE Ireland-wide



AWARDS/ACCOLADES

Danske Bank Arable farmer of the year

Sales Contact: Malachy Smyth

Visit us: Country Garden Herbs, 4 Glenullin Road, Garvagh, Coleraine, BT51 5DQ

Get in touch: t: +44 (0)75 0238 6386 e: countrygardenherbs@yahoo.com

w: www.countrygardenherbs.co.uk

Dig In



WHAT THEY DO Carrots and parsnips

Roasted, mashed, in a stew. Carrots and parsnips provide that sweet earthy hit we all love. Brothers Mark and James McKee have been digging in these cute little roots for more than 30 years. They know their Javelin F1s from their Autumn Kings.

The mild damp weather here is ideal for growing the best vegetables, so why waste time and money buying them from anywhere else? They can get them to you fresh from the field ready packed or loose.

We all know the best way to eat is seasonally, so that's why you can only buy these beauties from July till April.

Dig In – Northern Irish carrots and parsnips, guaranteed.

Visit their website www.digin-ni.com to see where your carrots and parsnips are being grown and harvested!



AWARDS/ACCOLADES

2012 Danske Bank Arable farmer of the year

Sales Contact: Gwen McKee

Visit us: 140 Newtownards Road, Comber, Co. Down

Get in touch: t: +44 (0) 28 91 870 105 e: pacsparky@aol.com w: www.digin-ni.com

Mash Direct

★x5 - Great Taste Awards 2014



TIP

Try their Mash Pots
for lunch

WHAT THEY DO

In a nutshell, vegetable accompaniments made easy!

Fresh. Convenient. Delicious. Nutritious

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

Fifth generation farmer Martin along with his wife and business partner Tracy Hamilton have been successfully growing and selling vegetables for over twenty years. They diversified their wholesale farming business by adding value to their raw vegetables and founded Mash Direct in 2004. Mash Direct, the award winning family food production enterprise, produces an innovative range of quick-serve potato and vegetable accompaniments including traditional family favourites and contemporary recipes.

Mash Direct select older heritage varieties of vegetables for taste rather than appearance. The vegetables are steam cooked to retain nutrients and flavour, gently prepared and packaged on the farm. Mash Direct products are gluten-free, do not contain any artificial colourings, flavourings or preservatives and are suitable for microwave and oven heating.



DELIVERY RADIUS

Developed from a stand in St. George's market and van sales supplying independent retail stores, Mash Direct now offer over 40 vegetable products to the major multiples throughout Ireland and the United Kingdom. They have recently secured a major listing with Asda in the UK and also export extensively to the United Arab Emirates including Spinney's in Dubai.



AWARDS

2014 Best Family Business (Ards Borough Business Awards) – 2014 Great Taste Gold Award for Red Cabbage and Beetroot, Potato Cakes with Bacon and Cauliflower Cheese Gratin – 2014 Finalist, Potato, Cheese and Onion Croquettes (Free From Awards) - 2014 Finalist, Potato, Cheese and Onion Croquettes (Grocer Awards) - 2013 SME Director of the Year Award, Tracy Hamilton (IoD) – 2013 Agri-Business Award (Ulster Bank Business Achievers) – 2013 Agri Business and Innovation Award, Tracy Hamilton (Women in Agriculture) – 2013 Finalist, Innovative Product for Mash Pot Range (Irish Times Innovation Awards) - 2013 Most Innovative Small Food Manufacturer (Food Manufacturing Excellence Awards) – 2013 Best Brand (Ulster Grocer Awards)



Sales Contact: Lance Hamilton

Visit us: 81 Ballyrainey Road, Comber, Co. Down BT23 5JU

Get in touch: t: + 44 (0) 28 91 878 316 e: info@mashdirect.com

w: www.mashdirect.com



Milgro Ltd



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 Sainsbury's, Asda and the Co-Op. 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 vouch 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. The Milgro brand also provides a full range of alliums to selected Spars as well as other retailers.

PRODUCT LIST Crispy tobacco onions, crispy chilli onions, brown onions, red onions, shallots and garlic.

STOCKISTS Sainsbury's, Tesco, Asda, Co-op, Spar



DELIVERY RADIUS

NI but would like to expand into RoI and GB



AWARDS/ACCOLADES

BRC A+ rating, SALSA, RTA- Fresh Produce Standards, 2013 Sainsbury's "Best New Product Launch"

Sales Contact: Ian Miller

Visit us: 82 Carrowclare Road, Limavady, BT49 9EB

Get in touch: t: +44 (0) 28 77 76 4576 e: ian@milgro.co.uk

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



Northway Mushrooms

**FACT**

Mushrooms can double in size over 24 hours

WHAT THEY DO Mushroom growers producer organisation

There's strength in numbers and when it comes to selling your produce, working as a group means you benefit from improved efficiencies and much more support than going it alone. Northway Mushrooms represent 27 Irish mushroom growers, marketing 17,500 tonnes a year. That's a lot of mushrooms!

Northway supports members to make the most of their businesses, which means a better quality mushroom, lower costs and stable supplies. Advice and support for members in relation to essential business considerations, such as Health & Safety, employment law and business planning, has also been critically important in creating stronger, more successful businesses

The customer benefits too. Buying from Northway means you'll be supporting local economies and small family farms who produce top quality mushrooms grown in an ethical and sustainable way.

Not only that, mushrooms are a locally grown superfood! Hand picked and freshly delivered to local stores, mushrooms are extremely low in calories and are a great source of protein, B vitamins, selenium and folic acid, which makes them a versatile and healthy addition to meals.

Education: Northway Mushrooms developed the Fungi Growing Club, a fantastic education project for schools where primary school classes are provided with special blocks of compost on which to grow their own crops of mushrooms. If you'd like your school to join the Fungi Growing Club contact Elaine Shaw (see below).



AWARDS

2013 Northern Ireland Food & Drink Awards Supply Chain Excellence Award

Sales Contact: Elaine Shaw

Visit us: Unit 10 Bridge Business Pk, Main St., Blackwatertown, Co Armagh BT71 7HL

Get in touch: t: 028 37 549370 e: info@northwaymushrooms.com

w: www.northwaymushrooms.com

Roy Lyttle Limited



WHAT THEY GROW 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 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 2007 they've been growing organic potatoes for independent retailers and Boxed schemes. 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. They're 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.

STOCKISTS

Tesco stores, local independent retailers and box schemes.



AWARDS AND ACCREDITATIONS

BRC Grade A, Tesco Nurture and Nurture Organic Gold standard, Soil Association and Assured Produce accreditation.

Sales Contact: Roy Lyttle

Visit us: 90 Portaferry Road, Newtownards, Co Down BT23 8SN

Get in touch: t: +44 (0) 28 91 812072 / +44 (0)7785 902 886

e: royllyttle@aol.com

Sparky Pac



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

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

STOCKISTS

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/ACCOLADES

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: Gwen McKee

Visit us: 140 Newtownards Road, Comber, Co. Down BT23 5LE

Get in touch: t: (028) 9187 0105 e: pacsparky@aol.com

w: www.sparkypac.com

William Orr and Son



TIP

Dunbar Standards
are great for
roasting

WHAT THEY DO 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, disease-free 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 favourites 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'.

They also bring in Maris Pipers from England in 25kg bags which they distribute mainly to the chip shop and catering trade. Their customers include Henderson Group and many independent retailers province-wide. Busy men!



DELIVERY RADIUS

UK and Ireland.

Sales Contact: Richard Orr

Get in touch: t: +44 (0)7855375279 e: richard@williamorrandson.co.uk

w: www.williamorrandson.co.uk

Willowbrook Foods

★x2 - Great Taste Awards 2014



FACT

They employ 250 people

WHAT THEY DO

Grow, pack and distribute lots of salads and vegetables

Welcome to Willowbrook Fine Foods

Since Willowbrook Foods was established in 1968; founder, owner and managing director John McCann has always had a focussed passion for taking the traditional and driving it to exciting new levels. Over the last 46 years the company have worked hard to provide fresh convenient food products.

Over the years, the Willowbrook Foods core range has been reviewed and re-vamped in order to continuously improve and build upon early foundations and add value to the range. As locality is a key ingredient at Willowbrook, sourcing local ingredients like milk and butter as well as local vegetables generates a homely product perception with increased heritage recognition and consumer acceptance and loyalty.

The shift towards and emphasis on convenient but healthy and homely food is one of the main drivers behind Willowbrook's new venture. The aim is to deliver an exciting new range or exclusive, high quality, fresh products. Thus, Willowbrook Fine Foods has been established. The new found venture is focusing on developing and extending cooked meal accompaniments initially but plans to expand throughout all product categories are already in place.

The initial range of products was developed for winter and Christmas launch encompassing a range from red cabbage to parmentier potatoes and we have designed the range to suit retail and food service clients throughout the UK and Ireland.

Willowbrook Food Innovation Centre – A unique dedicated product development facility in Ireland, "THE FOOD ISLAND".

Today the two companies Willowbrook Foods (large range of vegetables and salads) and Willowbrook Fine Foods (Superior cooked and ready to cook products) are driven by the specialised Innovation Centre.

STOCKISTS

Costco, Tesco, Dunnes, Booths, Vivo, Mace, Superquinn, Spar, Centra, SuperValu, Iceland, Nisa Today, Brakes, Henderson, Hastings, Lynas, Kerry Foods, Costco, Dominos, Subway, Pizza Hut, KFC, Budgens, Aldi, Lidl and Oliver Kay



DELIVERY RADIUS NI Republic Of Ireland, UK

Sales Contact: Ashley Neill

Visit us: 50a Whiterock Road, Killinchy, Newtownards, BT23 6PT

Get in touch: t: +44 (0) 2897 541603 or +44 (0) 7739931867

e: info@willowbrookfoods.co.uk **u:** www.willowbrookfoods.co.uk

www.willowbrookfinefoods.co.uk

www.willowbrookfoodinnovationcentre.co.uk

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 they 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?

SUPPLY TO

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: Biffy/James Booth

Visit us: 14 Manor Road, Comber, Newtownards, Co Down BT23 6AL

Get in touch: t: +44 (0) 28 97 541977 / +44 (0) 7740 987 488 / +44 (0) 7801 185 637

e: info@windwhistlefarmproduce.com **w:** www.windwhistlefarmproduce.com



Food Business Incubation Centre (FBIC) at CAFRE, Loughry Campus

Want to start up your own food business but don't know how?

The Food Business Incubation Centre at CAFRE, Loughry Campus can help!

The centre provides companies with a self contained individual unit comprising of intake, production and despatch areas, chill and ambient storage and segregated changing rooms. In addition the centre has communal facilities; dry goods/ packaging store, chilled and freezer storage and staff canteen. Technology transfer support is also available from CAFRE's food technologists

The FBIC opened in 1998 and since then has helped support 24 food businesses. The FBIC will provide support through the early stages of development, growth and change. Our business is about helping your business develop and grow.

For further information on the Food Business Incubation Centre please contact Dr Roisin Lagan on 028 8676 8153 or email roisin.lagan@dardni.gov.uk.





Meat



discover
northernireland
.com



Broughgammon Farm



FACT

Check out Facebook
and Twitter for
where they're
selling



WHAT THEY DO

Kid goat meat, free range rose veal, seasonal wild game including venison, duck, pheasant, rabbit and even pigeon

The Cole family at Broughgammon Farm are pretty forward thinking people. They inherited a 50 acre farm in 2002 and after building a sustainable home they turned their attention towards the land. Their aim is to provide local, sustainable and affordable food.

The spanish have long known how nice roasted kid is and the Cole brought this to Ireland in 2011 when they introduced their goat herd. Its a lean, tender and sweet meat, being a great alternative to lamb and low in cholesterol.

Free Range Rose Veal the new meat on the menu, being a lean and extremely tender meat it is rare to find in the UK. All of this can be found in their farm shop and true to form, in a bid to minimise waste they're even looking at manufacturing products from their animal hides too. Talk about multi taskers!

During the summer months they harvest a selection of seaweed which they package and process, being available at their market stalls. While in the winter they turn towards managing local deer herds, providing seasonal wild venison fit for a king. As well as this there is a selection of locally sourced sustainable seasonal wild game including rabbit, duck, pigeon and pheasant besides the venison

Along with jams, chutneys, pickles, eggs and homegrown veg all the meat they rear and produce is available through their farm shop.



DELIVERY RADIUS Nationwide (UK & Ireland) further delivery is subject to negotiation.



AWARDS/ACCOLADES

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.

Open Hours: Weds- Sun 10am-5pm

Sales Contact: Sandy Cole

Visit us: 50 Straid Rd Ballycastle, Antrim BT54 6NP

Get in touch: t: 07435 765 845

e: info@broughgammon.com **w:** www.broughgammon.com

t: @BroughgammonFrm **f:** www.facebook.com/BroughgammonFarm



Buchanans Turkeys



FACT
They would love to start supplying restaurants, contact them for details

WHAT THEY DO Turkeys

Obviously, these people know their turkeys. They take really good care of them and the difference is in the taste. They munch on oats grown on the farm among other goodies. That's why they notched up so many awards from the Great Taste judges.

You can buy their Free Range Bronze, Free Range Whites, Barn Whites and Breast Joints. A roast turkey isn't the same without the trimmings. They've thought of that, too. They also supply goose fat, stuffing, potatoes and vegetables in a box for the ultimate Christmas, locally sourced as far as possible.

Of course, turkeys aren't just for Christmas. Americans living here want them for Thanksgiving too, but this tasty, low-fat meat is great all year round. Jonathan loves his turkey curries and stir-fries. We do, too. Watch this space for the turkey burgers.

PRODUCT LIST Free Range Bronze, Free Range Whites, Barn Whites and Breast Joints

WHERE TO BUY Butchers throughout Northern Ireland. Online and Facebook and Twitter



DELIVERY RADIUS NI-wide, RoI, UK mainland



AWARDS

Two Gold Stars Great Taste 2014 and 2013 for Free Range Bronze, 1 Gold Star 2014 Breast Joint

Sales Contact: Jonathan Buchanan

Visit us: Killymuck Road, Kilrea, Co Londonderry, BT51 5UD

Get in touch: t: 028 79 410640 or 07764 533415 e: info@niturkeys.co.uk

w: www.niturkeys.co.uk



Baronscourt Estate



FACT

All of the meat is inspected and passed by a vet before leaving the estate.

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

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

The herd of Japanese Sika deer were initially introduced into a deer park in 1751, but since 1920 they have existed wild on the estate. They 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, Steaks/Medallions, Stewing Meat, Denvor Leg, Burgers, Sausages. Seasonal game Oct-March.

WHERE TO TRY Hastings Hotels, Oysters Restaurant, Strabane and Browns in Londonderry, Lough Erne Resort, (Enniskillen) and Stewarts Butcher (Enniskillen).



AWARDS

Great Taste Award Winner 2014:

3* gold stars for Venison Loin

2* gold star for Venison French Rack

Top 50 Foods

Laurent Perrier Award – Wild Game Conservation for Sika herd

Royal Forestry Society's 'Duke of Cornwall's Award – 2003

Sales Contact: Ellie Glennie

Get in touch: t: (0)28 8166 1683 e: info@barons-court.com

e: www.barons-court.com



Carnbrooke Meat and Poultry



WHAT THEY DO Butcher and supply meat, poultry and speciality foods.

Managing Director, Jason Hamilton is a major carnivore and he's particularly passionate about Northern Irish Beef as well as 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.

John Ferguson's Begney Hill Pork from Dromara, Mourne Lamb, and Ken Moffitt's Thornhill Ducks also get the Carnbrooke treatment. They also supply Gracehill puddings and Baronscourt Wild Game.

All of the products go to top hotels and restaurants.

WHERE TO TRY

High-end restaurants like James Street South and Hasting Group Hotels. OX Belfast and at Carnbrooke Meats Wholesale Butchers Shop, 4 Hillsborough Road, Dromara.

PRODUCT LIST

Every conceivable cut and preparation of beef, pork, lamb and chicken

Sales Contact: Ben Kitchingham

Visit us: 10-12 Hillsborough Road, Dromara, Co. Down, BT25 2BL

Get in touch: t: 00 44 (0) 28 97 532200 or 00 44 (0) 7595 42 84 72

e: ben@carnbrookemeats.co.uk **w:** www.carnbrookemeats.co.uk

Causeway Prime Meats



WHAT THEY DO Fresh meat, chicken and fish

Causeway Prime is proudly part of Lynas Foodservice, supplier to the foodservice trade for more than fifty years. They select and prepare fine cuts of fresh beef, pork and lamb and their skilled butchers at Causeway Prime are happy to source other fresh meats in line with any bespoke customer needs.

Trade customers can order fresh meat from Causeway Prime, along with a wide range of frozen, chilled, grocery and non-food products from Lynas by phone or online through their website at www.lynasfoodservice.com. Non account holders are welcome to purchase from our trade counter in Coleraine.

They are passionate about being able to supply high quality, locally sourced produce and their signature "Brooks Range" is a fine example of this ethos.



DELIVERY RADIUS Deliver to the foodservice trade throughout Ireland



Sales Contact: Sales Office - +44 (0)2870 350600

Visit us: Loughanhill Industrial Estate, Coleraine, Co. Antrim BT52 2NR

Get in touch: e: webenquiries@lynasfoodservice.co.uk

w: www.lynasfoodservice.com

Clogher Valley Meats

★x1 - Great Taste Awards 2014



WHAT THEY DO Butchers, Bakers and Outside Catering

Kieran Meehan and his sisters Brenda and Roisin are the family behind the multi-award-winning Clogher Valley Meats in the Co. Tyrone village of Clogher. Local people know their meat is top-notch but their fame has now spread as far as France. They've just picked up two awards at the Commanderie des Fins Goustiers du Duché d'Alençon. That's a European Sausage Competition. They came away with a Grand Prix d'Honneur for their Pork sausage and another for their Pork and Spring Onion Speciality Sausage.

They use ingredients from local suppliers like pork from Grants, Derry or Spratts, Portadown. All of their beef comes from C&J Meats in Armagh. The lamb is from Linden Foods and the chicken from Rockvale Poultry, Armagh and Dickeys of Cullybackey. You can call into the shop and choose what you want, but there's also an online click and collect service.

Kieran says he loves dealing with people and creating new products, but most of all, he's determined to pass on his skills to staff to make sure that craft butchery doesn't become a thing of the past. Hear, hear.

PRODUCT RANGE

All butchers cuts plus party food, hampers and in-house bakery.



AWARDS

Finalist in NI Neighbourhood Retailer Awards 2013 & 2012

All Ireland Artisan Butcher Awards 2013 3 gold awards

Countryside Alliance Awards 2012 - All Ireland Winner for Local Food

Sales Contact: Kieran Meehan

Visit us: 27 Main Street, Clogher, Co Tyrone BT76 0AA

Get in touch: t: (0)28 8554 8365 e: cloghervalleymeats@gmail.com

w: www.cloghervalleymeats.com

European Angus Society

**FACT**Their motto is
“Beef at its Best”.

WHAT THEY DO Supply and market European Angus Beef

Northern Ireland produced European Angus beef has been putting in ‘star’ performances in the food sector for a number of years now.

Quality of product received major endorsement in the 2013 Great Taste Awards when Euro Angus beef was awarded 12 Gold Stars on five different beef products.

Three of the five products entered for the very first time were awarded three Gold Stars – Salt Aged Euro Angus Cote De Boeuf, Salt Aged Euro Angus Fiorentina T-Bone and Salt Aged Euro Angus Sirloin.

European Angus is a recognised breed of cattle in its own right which came about after the formation of the European Angus Cattle Society in 2003. Headquartered in Northern Ireland, the Society utilises both Angus and Limousin genetics to produce beef at its best!

In 2014 European Angus beef continued to come in for recognition when 21-Day Matured European Angus Sirloin Steak from Gilford-based Blackberry Hill Farm was shortlisted as a finalist in the prestigious Irish Quality Food Awards.

As we say at European Angus – “It’s all in the taste”.

The Society is also well known as organisers of the European Angus Steak Tasting Competition which has become a major event in the Agri-food calendar over the last couple of years. The competition is open to all breeds of cattle.

WHERE TO BUY

For information on where to buy contact Harry McGaffin, 47A Ballymacanallen Road, Gilford, Craigavon, County Armagh, Northern Ireland BT63 6AE

Sales Contact: Harry McGaffin, European Angus Society Secretary

Get in touch: **t:** 077 1558 4887 **e:** info@europeanangus.co.uk

w: www.europeanangus.co.uk

Glenarm Organic Beef and Lamb



wow

The estate has been home to the Earls of Antrim for 400 years

WHAT THEY DO Organic Beef and 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 pedigree herd that's growing all the time. 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 a fortnight 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.

SUPPLY TO several leading Belfast restaurants and hotels including The Stormont, The Culloden and The Merchant Hotels. Fortnum and Mason and Mark Hix at Tramshed

HOW TO BUY You can purchase direct from the estate or order at Hannan Meats, Moira. www.hannanmeats.com



DELIVERY RADIUS UK-wide



AWARDS

GREAT TASTE 2010 11 Stars for Beef and 12 for Lamb

Sales Contact: Farm Manager, Bryan Wilson

Visit us: 2 Castle Lane Glenarm, Ballymena, Co. Antrim BT44 0BQ

Get in touch: t: 07764250171 or + 44 (0)28 28 84 1203

e: info@glenarmcastle.com **w:** www.glenarmcastle.com/organic-farm

Good Little Company



WOW

They have donated the equivalent of more than 20 million staple meals!

WHAT THEY DO Sausages that taste Good and do Good.

The Good Little Company produces High Quality Food Products

Their Parent Company Finnebrogue directly employs – over 180 people. They wanted to find a way to give something back. So using their core knowledge and skills they created a brand that is genuinely a force for good.

The Good Little Company is different because they are on a mission. They want to produce food so good that they're happy to feed it to our own families. This means using the best ingredients, the most sustainable materials and making sure that the Good Little Company has a positive impact on the world.

So, how does their partnership with Christian Aid work? Basically, every time someone buys a Good Little company product, they make a donation to Christian Aid. We started off in 2009 by donating 5p from every Good Little Product sold, Since then Good Little Company has grown and so too has the amount they are able to donate now - 7p per pack. In addition to this, they donate one free meal via Christian Aid every time someone follows them on Twitter or likes their Facebook page. All of their donations are earmarked for food and nutrition programmes and to date they have raised well over £100,000 to help some of the world's poorest people. Their partnership with Christian Aid has enabled them to combine their passion for food with their drive to reduce some of the terrible inequalities in the world.

PRODUCT RANGE

Good Little Sausages and Great Big Sausages

STOCKISTS

Waitrose and Tesco Northern Ireland



DELIVERY RADIUS

UK wide

Sales Contact: Craig Blaney

Visit us: 23 Finnebrogue Road, Downpatrick, Co. Down BT30 9AB

Get in touch: t: 028 4461 7525 e: hello@goodlittlecompany.com

w: www.goodlittlecompany.com



Gracehill Fine Foods



FACT

They're used in Hastings Hotels, the Merchant, the Fitzwilliam and Shu among other places

WHAT THEY DO Black and white puddings

Gracehill Fine Foods is a family business, which produces award winning black and white puddings in County Antrim. Hugh Anderson's puddings are 'old style' made from locally sourced ingredients. They are produced in small batches with fresh onions to deliver an authentic traditional flavour.

The Gracehill Black and White Puddings have been awarded gold stars at the Great Taste Awards. More national recognition was achieved when the black pudding was used in the "The Great British Menu" BBC show where it was described as "absolutely delicious" by judge and Michelin Chef Richard Corrigan. Hugh also participated in the Great Food Adventure on UTV with Jenny Bristow and Barry McGuigan while celebrity chef, Paula McIntyre described them as the best puddings she had ever tasted.

Hugh has been producing the Gracehill puddings for five years and puts their success down to the top chefs demanding the highest quality local produce for their customers. The puddings will enhance the cooked breakfast as well as being a valuable component to meat and fish dishes.

PRODUCT RANGE Gracehill Black Pudding 280g and 1kg Gracehill White Pudding 280g and 1kg

STOCKISTS Wholesalers include Carnbrooke Meats, Get Fresh and Hannan Meats. The puddings are also available to purchase in selected outlets.



AWARDS

Great Taste Awards

Gracehill Black Pudding Two Gold Stars 2009, One Gold Star 2011, One Gold Star 2012, One Gold Star 2013, One Gold Star 2014

Gracehill White Pudding One Gold Star 2012 One Gold Star 2013

Sales Contact: Hugh Anderson

Visit us: Unit 32, Ballymena Business Centre, 62 Fenaghy Road, Ballymena, BT42 1FL

Get in touch: t: 07854 240 194

Hannan Meats

★x4 ★★x5 ★★★x7- Great Taste Awards 2014
Speciality product of the year



WHAT THEY DO Salt aged beef, lamb, sausages, dry-cured bacon, guanciale (cured pig's cheek) the list could go on forever!

Peter Hannan is known as the Meat Merchant, and with good reason. He's a fanatical foodie who spends months perfecting his award-winning products like the Guanciale which earned him the Great Taste Supreme Champion award last year. He supplies some of the best restaurants and hotels in N.I. and further afield.

He's had to build another Himalayan salt chamber to cope with the demand for his Salt aged beef, including locally produced Glenarm Shorthorn and NI European Angus. He pays his farmers extra to finish the cattle fat. That's why food writers the world over think it's the best steak they've ever tasted. Top London chef Mark Hix from the Tramshed is one of his biggest fans. Fortnum and Mason just had to get their hands on the goods too.

There's much more to his operation than just beef and pork though. He sells fresh lamb, chicken, and a range of hand tied sausages. The shop at Moira is a treasure trove of artisan delights.



AWARDS

Far too many to mention. Here are the highlights:
Great Taste Supreme Champion 2012
20 Great Taste Awards 2012, 14 Great Taste Awards 2011,
Northern Ireland Food and Drink Product of the Year Award for Himalayan Salt-aged Beef 2013
Blas na h'Eireann Export Achievement award
National Sausage Award for Spicy Italian



Sales Contact: David Rosbotham

Visit us: The Meat Merchant, Moira Industrial Estate, 9 Old Kilmore Road, Moira BT67 0LZ

Get in touch: t: (00 44) (0)28 92 61 9790 e: dave@hannanmeats.com

Twitter @MeatPeter

Kennedy Bacon



WHAT THEY DO Dry-cured bacon

The Kennedy family have been farming in the scenic hills of 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, yummy and moreish. It is delicious in quiches, sandwiches and not forgetting the good old Ulster Fry.

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

STOCKISTS Country markets at Omagh, Strabane, Nutts Corner and Cookstown. Selected local retail outlets.



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 bacon.

Sales Contact: Mervyn Kennedy

Visit us: 30 Glenhordial Road, Omagh, Co.Tyrone, BT79 7JT

Get in touch: t: 07818 605 689 e: kennedybacon@hotmail.co.uk

w: coming soon



Kettyle Irish Foods

★x3 ★★x3 - Great Taste Awards 2014



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.

STOCKISTS Selected Marks and Spencers stores across Ireland. Selected Tesco stores across NI. Avoca, Belfast and Deli on the Green, Moygashel.



DELIVERY RADIUS Europe



AWARDS

2011 Service Sector Award for Free Range Peat and Heather Smoked Chicken Breast at Northern Ireland Food and Drink Awards
2011 Irish Food Writers' Guild Award for free-range chicken

Sales Contact: Maurice Kettyle

Visit us: Manderwood Business Park, Lisnaskea, Co Fermanagh, BT92 OFS

Get in touch: t: +44 (0) 28 6772 3777 e: info@kettyleirishfoods.com

w: www.kettyleirishfoods.com

Linden Foods

★x1 ★★x2 - Great Taste Awards 2014



FACT

Approved to process organic beef and lamb

WHAT THEY DO Meat processors

When it comes to red meat they're top of their game supplying top quality beef, lamb and rose veal to everyone from top retailers like Lidl and Marks & 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 Linden Livestock Programme, their select herd scheme providing traceability of meat from farm to fork.

Their development team are wizards in the kitchen creating products that exceed all expectations such as Somerset Style Pork Fillet Medallions; and Delicious Pork Loin Steaks with Toffee Apple Butter!

And they're leading once again with GreenTrack their recently launched dedicated sustainability programme – ensuring the business can continue to grow – while keeping customers, staff and colleagues and future generations happy!

BRANDS Banquet Rose Veal, Chef Class (premium beef and lamb), Tasti (convenience sector)



AWARDS

Recent accolades include:

Excellence in Innovation Belfast Telegraph Business Awards 2013
Young Businessperson of the Year award Belfast Telegraph Business Awards 2013

Future Leaders Award Northern Ireland Food and Drink Awards 2013
Meat Educational Excellence Award Northern Ireland Food and Drink Awards 2013

Supply Chain Excellence Highly Commended Northern Ireland Food and Drink Awards 2013.

ARENA Network (Quintile One) Northern Ireland Environmental Benchmarking Survey Results

Visit us: Granville Ind. Estate, Dungannon, Co. Tyrone BT70 1NJ

Get in touch: t: (028) 8772 4777 e: sales@lindenfoods.com

w: www.lindenfoods.com

Moy Park



WHAT THEY DO Moy Park branded fresh, breaded and added value chicken products as well as retailer own label chicken products

It's all about chicken at Moy Park! As well as being Ireland's number one chicken brand, Moy Park is also one of Europe's leading food producers. The company was founded in Northern Ireland in 1943 and today employs 12,000 people.

They're an innovative bunch at Moy Park - continually developing great-tasting new products using locally sourced chicken – perfect for today's busy lifestyles. Moy Park's team of chefs has developed a range of delicious recipes perfect for a mouth-watering Sunday dinner with the family or convenient and tasty mid-week meal. Make sure you visit moyparkchicken.com for some culinary inspiration!

STOCKISTS

Leading retailers throughout the UK, Ireland and Europe. Visit the Moy Park website to find out more.



AWARDS AND ACCOLADES

First NI company and first company in the UK's poultry industry to be recognised on the CR Index - 2013 British Safety Council Awards - International Safety Award 2013 Meat and Poultry Processing Awards – Environmental Initiative of the Year - 2013 NI Food & Drink Awards - Winner and Highly Commended 'Ulster Bank Best New Product' and winner of the 'Training Excellence Award'

Sales Contact: Paul Burch

Visit us: 39 Seagoe Industrial Estate, Craigavon, Co Armagh BT63 5QE

Get in touch: t: + 44 (0)28 38 35 2233 e: enquiries@moypark.com

w: www.moyparkchicken.com

O'Kane Meats Ltd



TIP

Try their heat and eat range for fuss-free dinners

WHAT THEY DO Artisan butchers

O'Kane Meats is owned by brothers Michael and Kieran O'Kane. They are first generation butchers who have been in business for 25 years. They must be doing something right! And they are. This year they picked up the best award they have ever received for their sausages. They won the prestigious Champion Sausage Maker for Ireland and Great Britain prize from the *Commanderie des Fins Goustiers du Duché d'Alençon* in France. That product was a Chicken and Smoked Bacon sausage. They also won a cup for Excellence for their Pork Sausage.

They source all of their beef, lamb, pork, and roasting chicken in Northern Ireland.

They're very proud of their large range of sausages and burgers. An increasingly important part of their business is ready to eat meals like lasagnes, meat pies, salads and heat up and eat up dinners. Yum!

WHERE TO BUY At the shop in Claudy

PRODUCT RANGE Traditional butcher cuts of beef, lamb, pork and chicken. Sausages, burgers, lasagnes, meat pies, salads, ready meals.



DELIVERY RADIUS They are primarily retail, with a very small local wholesale trade.



AWARDS AND ACCOLADES

Champion Sausage maker for Northern Ireland (3 Times)
 Supreme Champion for Northern Ireland (twice)
 103 Product Awards
 20 Butchering Skills Awards
 2 Northern Ireland Best Shop Awards
 3 UK Top Butcher Shop Awards

Sales Contact: Michael O'Kane

Visit us: 69 Main Street, Claudy, Co. Derry, BT47 4HR

Get in touch: t: + 44 (0)28 71338944 or + 44 (0)7720075655

e: michael@okanemeats.com **w:** www.okanemeats.com



Quails Fine Foods

★x3 ★★x2 ★★x1- Great Taste Awards 2014



WHAT THEY DO Deli and online butcher's service

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

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

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

WHERE TO BUY

Online and at the Banbridge shop - Opening hours 8am-5.30pm Mon-Sat

PRODUCT RANGE

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



AWARDS AND ACCOLADES

Lots of Great Taste awards including 2 stars in 2011 for Sirloin Steak Winner of 9 Great Taste Awards so far, with 3 x 2star Awards in 2013 for Dry aged Ribeye, Beef and Caramelised Sausages and Ham and Gruyere Quiche. Plus Winner of Best Pork Sausages in Co. Down 2012 (NI Pork and Bacon Forum)

Sales Contact: Joe Quail

Get in touch: 13-15 Newry Street, Banbridge, Co. Down

t: 028 4066 2604 **e:** info@quailsfinefoods.co.uk

w: www.quailsfinefoods.co.uk **f:** www.facebook.com/quailsfinefoodsbanbridge



Tynedale Goat Kid Farm



WHAT THEY DO Top quality, tender goat kid meat.

Now, this is a novel idea. William and Sarah Haire run this goat kid herd on the side of Divis Mountain, on the outskirts of Belfast.

For centuries, goat meat has been the most widely consumed meat in the world, providing the benefits of a succulent, lean meat that's low in cholesterol and high in iron.

With a taste that has wide appeal (something between venison, lamb and beef) they're confident you'll love it just as much as they do.

At Tynedale, they're passionate about sustainable farming. They rear male kid goats (unwanted by dairy breeders) until the age of six to eight months, after which they send product to some of the leading chefs and restaurants in Northern Ireland and London.

The farm has grown from an initial trial of 10 kids to over 300 in less than a year.

STOCKISTS

Kingsway Butchers, Dunmurry; Arcadia Deli, Lisburn Road, Belfast and Bruce's Hill (Donegore Deli and Tea Rooms and Pop-Up Butchers in Belfast)

PRODUCT RANGE

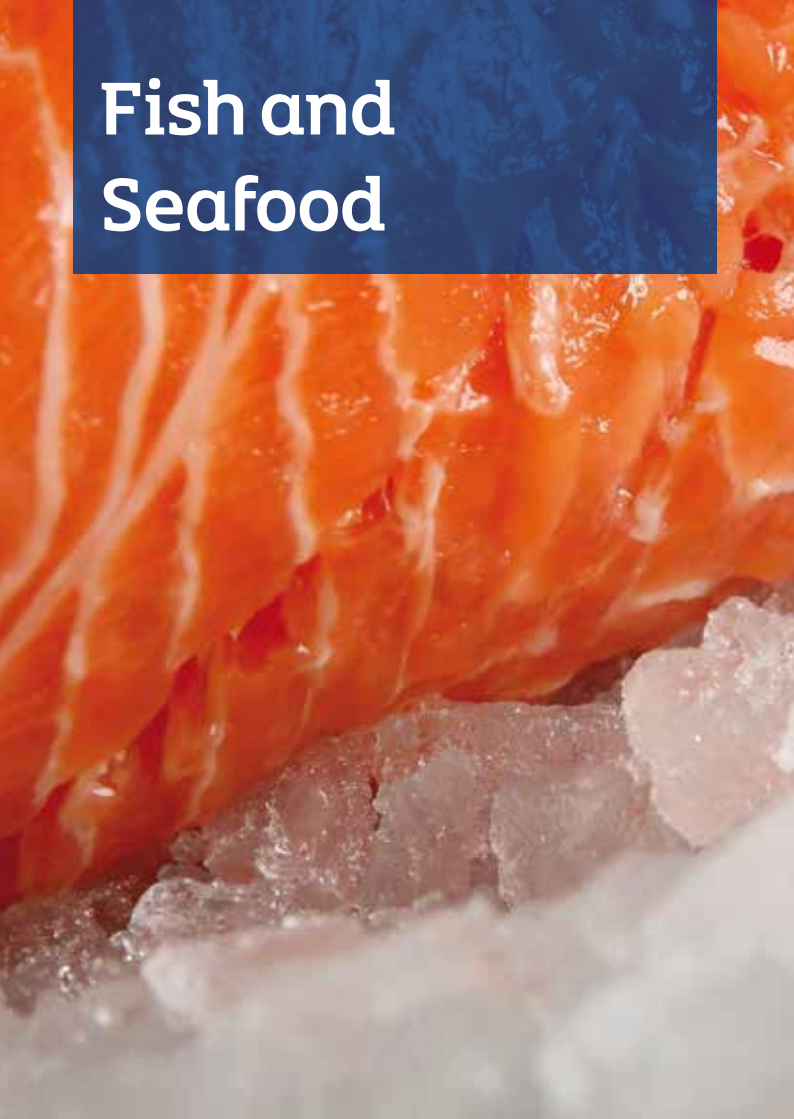
A selection of joints, mince and sausages are available with continuous development of new and innovative products.

Sales Contact: William Haire

Get in touch: 18 Laurel Lane, Ligoniel, Belfast, BT14 8SQ

t: 077 2565 3233 **e:** tynedalefarm@btinternet.com

Fish and Seafood





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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 meter, 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 we 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: John Russell

Visit us: 8 Castle Demesne, Glenarm, Co. Antrim BT44 0BD

Get in touch: t: 028 2884 1691 e: info@glenarmorganicsalmon.com

w: www.glenarmorganicsalmon.com

Keenan Seafood



FACT

Their motto is
"FISH AT IT'S
FINEST"

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

STOCKISTS Online and by telephoning the number below



DELIVERY RADIUS NI-wide



AWARDS Great Taste 2014, 2 star Traditional Natural Smoked Haddock, 2 star Traditional Natural Smoked Hake, 1 Star Irish Whiskey and Maple Cured Smoked Salmon

Sales Contact: Harry Walsh or James Carmichael

Visit us: 9/11 Blackstaff Road, Kennedy Way, Belfast, BT11 9DT

Get in touch: t: 028 9061 8088 e: jc@keenanseafood.com

w: www.keenanseafood.com **twitter:** @keenanseafood



Lough Neagh Fisherman's Co-operative Society

Lough Neagh
Fishermen's
Co-operative

FACT

£400,000 was
invested in a new
processing plant at
Toome.

WHAT THEY DO Live, gutted fresh or frozen skinned eels

These eels are rightly famous. They gained EU Protected Name status in 2011 after a long campaign by the Fisherman's Co-Operative. These tenacious creatures make their way from the Sargasso Sea in the Atlantic Ocean, along the Gulf Stream to the mouth of the Lower Bann, and then into Lough Neagh where they stay 10 to 15 years before returning home.

They are exported within the EU, particularly live to Billingsgate in London and to the Netherlands and Germany. Their creamy flesh is a real delicacy. That's why more than 400 tonnes of them are produced every year from Lough Neagh using sustainable practices.

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. The Co-Operative is keen to expand into more hotels and restaurants across Ireland.

STOCKISTS They don't supply to retail but you can taste them in a range of restaurants.



DELIVERY RADIUS Europe-wide

Sales Contact: Cathy Chauhan

Visit us: 4, Bannside, Toomebridge, Co.Londonderry, BT41 3SB

Get in touch: t: 028 79 650618 e: cathychauhan@loughneagheels.com



Media and groups





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Flavour of Tyrone



WHAT THEY DO Promote Tyrone food and tourism

Something very tasty is cooking up in Tyrone and it's all thanks to Northern Ireland's first Good Food Circle. Now in its 13th year, it consistently delivers a winning recipe of first class dining experiences from its members. There are lots of happy customers who've been munching on signature dishes using the likes of Cookstown bacon and Quinfresh vegetables.

Restaurants who join are regularly and rigorously examined. There are now 26 in the Circle and many are family owned. From this Flavour of Tyrone developed a County Tyrone food trail highlighting the approved Good Food Circle Restaurants, key local food producers such as Cloughbane, Fivemiletown Creamery, farmers markets, farm shops and main visitor attractions as well as increasing visibility of the food sector in the County. What a great idea!

Part funded by Invest Northern Ireland and the European Regional Development Fund under the European Sustainable Competitiveness Programme for Northern Ireland.

Contact: Mary McGee

Get in touch: Flavour of Tyrone, Killymaddy Centre, 190 Ballygawley Road, Dungannon BT70 1TF **t:** +44 (0) 28 8776 7259 / +44 (0) 7886036782

e: info@flavourofityrone.com **w:** www.flavourofityrone.com

NI Media



wow

He is also a wedding photographer

WHAT THEY DO Photography. PR. Publishing

If you want your food photos to make people want to climb into the page and eat them, then Shane Smith from NI Media is your man. All the big names like Peter Hannan, Deane's Restaurants, the Northern Ireland Chamber of Commerce and Valhrona Chocolate get him snapping.

He also publishes a magazine called Cook for Ulster/Scotland/Leinster Yes Chef! He gets top chefs to contribute recipes and then the magazine is sold in newsagents and restaurants. It's a cookbook/magazine really. That said, he wouldn't be averse to a Cook for Tahiti edition. He's that kind of guy. He goes where the work is.

But photography and publishing aren't the only strings to his bow. He's very good at PR, PR sweetie too. He's been in this game since 1999, so he talks the talk and gets the word out there to the right people. Talk about multi-tasking!

OTHER CLIENTS

Turnberry Resort, Scotland. The Yellow Door, Portadown, Co. Armagh. Kettyle Irish Foods.

Sales Contact: Shane Smith

Get in touch: **t:** 07974 323 931 **e:** info@nimedia.net **w:** www.nimedia.net

Multiple producers





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En Place

2 products listed in Top 50 Foods in the UK Great Taste Awards 2013

★x5 ★★x1 - Great Taste Awards 2014

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

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

They've just scooped Ambient Product of the Year at the Great Taste Awards for their 3 star Sea Salted Caramel with Fennel Pollen. The Sea Buckthorn and Lime Jelly also got an amazing 3 star rating.

Paul Clarke and Phillip Brown's foodservice products offer the professional chef working in a restaurant, hotel or catering environment the building blocks and meal accompaniment's for creative menu development while their Moyallon-love food, En Place & Kitchen 3 retail brands offers restaurant flavours to complement and enhance the home dining experience.

Their focus is on what they call retro innovation in food. That means flavours which are modern but which evoke memories of the past. How clever!

They use modern kitchen techniques and flavour combinations to deliver an artisan premium product for both industry professionals and the discerning retail food shopper.

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

PRODUCTS

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.

Retail: Chutney and relish meal accompaniments for cooks range and available in retail pack formats for the home cook.

AWARDS

Winners of over 50 Great Taste Awards including most recently eight awards for 2013 including "Ambient Food Product of the Year" & two products awarded membership of the "Top 50 Foods" from the British Isles.



Sales Contact: Paul Clarke

t. 084 4809 4963

Visit us: Kitchen 3, FBIC, Loughry Campus, Cookstown, Co. Tyrone BT80 8SG

Get in touch: e: sales@en-placefoods.com

w: www.en-placefoods.com

Fane Valley



FACT

Linden Foods has a new innovation and retail packing facility

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 £455 million, with over 1,900 employees located on 21 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 at the 2012 UK Meat Management Awards, continues to develop its business in the supply of a range of 'ready to cook' meat products following a £10m investment in a new added value and retail packing facility in 2011.

Fane Valley Dairies processes 250million litres of milk per annum with an increasing proportion of this raw material being procured under direct supply arrangements with local producers. The business specialises in the production of a range of dairy ingredients including whole milk powder, skim milk powder, butter and butter oils. Under the Mourne Maid brand Fane Valley has built an international reputation as a manufacturer of quality dairy products.

PRODUCTS

Dairy: Whole milk powder, skim milk powder, butter and butter oils

Red Meat: Range of primal/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 A route to market for local producers

Food Stories supplies local artisan food producers with a route to market. There is a wealth of quality, artisan products in Northern Ireland, yet many producers do not have the time or resources to promote, sell and distribute.

Food Stories works with a number of carefully selected producers to promote, sell and distribute their products. Having established relationships with independent, branded and online retailers, major wholesalers, buying groups and farm shops, Food Stories is confident they can champion these local products. For each product, Food Stories focuses on growing brand awareness, expanding distribution and maximising sales for the producer.

Founder, Michael Heaslip, wants to make it as simple as possible for local producers; "Food Stories shares the story, so producers can continue to focus on creating fantastic artisan products."



DISTRIBUTION RANGE

Northern Ireland and Republic of Ireland

Sales Contact: Michael Heaslip

Visit us: 12 Old Windmill Road, Crawfordsburn, Co. Down, BT19 1XH

Get in touch: t: +44 (0) 7714 090 307 e: info@yourfoodstories.com

w: www.yourfoodstories.com **twitter:** @foodstoriesni



The Good Food And Wine Company

★x3 - Great Taste Awards 2013



TIP

They do a great hamper service

WHAT THEY DO You'll never guess!!

Nicholas Lestas and Michelle McNicholl-Lestas are self-confessed galloping gourmets. They love good food and wine so much, they decided to make a career of it. They started out 13 years ago with one thought in mind; to make scrummy stuff to sell to high-end shops and the service sector.

They've put on their white coats and worked with Food Technologists to come up with exclusive recipes and products. We're talking luxury goods here- true Epicurean fayre like Irish smoked salmon with honey and mustard, blackberry and Irish stout jam and fresh and zesty cider.

In so doing, they've given a shot in the arm to the food sector in Northern Ireland as a whole. And their stuff stands up very well indeed against what's being sold in the big London stores. Of course the truth is in the tasting!



AWARDS

Great Taste Awards 2013 1 star each for Marmalade with Irish whiskey and 23 carat gold, Pure apple juice and Cinnamon-infused apple juice.

Visit us: BELFAST OFFICE, The Gasworks, 5 Cromac Avenue, Belfast BT7 2JA

t. +44 (0)28 9044 7627

COLERAINE OFFICE, 26 Union Street, COLERAINE, BT52 1QA **t.** +44 (0)28 7032 2900

Get in touch: e: info@thegoodfoodandwinecompany.co.uk

w: www.thegoodfoodandwinecompany.co.uk

Linwoods




TIP

Check out Facebook
for great offers

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.

Linwood 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.

STOCKISTS

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



AWARDS

Great Taste Awards 2010, 2011 and 2012 - CIM Ireland 2008 - Outright Winner - Best marketing Plan award - CIM Ireland 2010 - Best Brand Programme - CIM Ireland 2010 - Marketing Director of the Year - CIM Ireland 2011 - Best International market development campaign - CIM Ireland 2012 - Best New Product/Service Introduction Campaign- Large Company, Best New Product at the Ireland CIM Awards and the Health food business award 2013

2014 Great Taste Award Winners

1* for their fruit loaf, 1* for milled organic flaxseed, 1* for their sunflower and pumpkin seeds, 1* for their shelled hemp.

Sales Contact: Joanne Hayden

Visit us: 190 Monaghan Road, Armagh BT60 4EZ

Get in touch: t: +44 (0) 28 3756 8477 e: info@linwoods.co.uk w: www.linwoods.co.uk

Raceview Mill



TIP

Get in touch if you want to rent a unit

Raceview is an innovative new visitor destination. It is based in Broughshane, County Antrim and dates back to the 1800's as a woollen and linen mill. The mill has been given new life as a vibrant community of local businesses and producers, and will be open to the public from November 2014, with weekly farmers markets, a Christmas market and events throughout the year.

Set on 15 acres of ground, Raceview Mill aims to blend arts, crafts, wildlife and food with the history of the mill. Raceview is set to become a hub of creative local industries in a beautifully restored location.

Raceview is unique as it offers the perfect location for start-up food and drink companies creating an environment to nurture and progress these businesses while adding craft, heritage and wildlife elements to increase visitor numbers.

11 units have been built in a village street, which adds to 60,000sq ft of existing buildings which can be divided up into any size. Raceview Mill wants interesting, creative, local businesses to fill this space. They also have a coffee shop space available on site which is ready to be opened.

Sales Contact: Dawn McKeown

Visit us: 29 Raceview Road, Broughshane, BT42 4JJ

Get in touch: t: +44 (0) 7545 770579 e: dawn@raceviewmill.com

w: www.raceviewmill.com



Oils and preserves





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Bella Jo Kitchen



WHAT THEY DO Relishes and Condiments

Bella Jo all started with a family recipe for a tomato relish that the company founder Jo McGowan was making for friends and local people. They loved it and told her to sell it to the shops. Guess what? This now signature relish just flew off the shelves. Demand was so high that within six months, it was for sale in delis and butcher's shops across Ireland

It complements everything from cheese, cold meats, BBQ's and even spices up a plain ham sandwich and the children love it too. Deli owners asked Jo to come up with more delicious concoctions. Her playful Fig Relish just loves game. The Sweet Beetroot with Balsamic hangs out with salmon or goats cheese. As for the Peach and Ginger Chutney one, it's a stunner with fish and Thai curries. The newest sibling Chilli and Mint loves scallops and prawns. Once you taste you'll buy! Comes in 228g jars. Bella Jo is looking forward to developing and expanding its range and ultimately distributing their products throughout the UK and beyond

WHERE TO BUY Delis, craft butchers online



AWARDS

Great Taste Awards 2011 - 2 stars for Bella Jo Fig Relish

Sales Contact: Jo McGowan

Visit us: 10 Strandview Road, Ballycastle, Co. Antrim BT54 6BU

Get in touch: t: 07771538294 e: info@bellajo.co.uk w: www.bellajo.co.uk



Brighter Gold Rapeseed Oil

★ x1 - Great Taste Awards 2013



wow

You can visit their new pressing room

WHAT THEY DO

Single variety cold pressed Rapeseed Oil & infusions

Ok, so we all know olive oil is really good for you, but olives don't exactly thrive in this climate. Worry not, the lush rapeseed fields of Ulster make the most versatile, delicious and nutritious oil you will ever taste. It has a healthy balance of Omega 3, 6, 9 and Vitamin E. It also has half the saturated fat of olive oil, which makes our naturally golden oil a must-have for your kitchen, and a healthier choice for everyone.

The Kane family farm in Limavady is where Brighter Gold Rapeseed Oil is born and raised. Richard and Leona are now the fourth generation farmers on the family farm that has been in the Kane family for over 100 years.

This historic piece of land is where the Brighter Hoard of treasure was found in 1896. These days their treasure is the liquid gold oil.

Blessed with a subtle, velvety and nutty flavour, Brighter Gold Rapeseed Oil is ideal for all kinds of cooking, baking, stir frying and salad dressings – it's the perfect all-rounder. It's no wonder rapeseed oil is becoming the culinary choice for top chefs around the country.

PRODUCT RANGE

They currently sell Cold Pressed Rapeseed Oil 250ml, 500ml & catering size. 250ml Basil infused, chilli infused, Rosemary & Garlic, Lemon infused. Gift boxes 4x125ml infused range.

STOCKISTS

Too many to mention - but look our website under stockists & farmers markets.



DELIVERY RADIUS

Mail order online, Wholesale delivery NI and ROI.



AWARDS

Great Taste Award Winners 2014: 2** Gold Stars for our Basil infused. 1* for Chilli Infused, 1* for Rosemary and Garlic Infused, 1* for their Pure cold pressed rapeseed oil. Great Taste 2013 & 2012 1 gold star for Cold-pressed Rapeseed Oil, Product of the Year 2012 IFEX - Gold Award for Best Packaging IFEX 2012, Finalist Business Woman of the Year, Finalist Farming Champion (Farming Life).

Get in touch: Broglasco Farm, Brighter Road, Limavady BT49 9DY

Get in touch: t: 079 1207 6607

e: info@brightergold.com **w:** www.brightergold.com



Erin Grove Preserves

★ x3 ★★ x1- Great Taste Awards 2013

wow

Winners of 10 Great Taste Awards, including two stars for Raspberry Preserve, Apple Jelly & Spiced Apple Chutney!



WHAT THEY DO Preserves, Chutneys & Marmalades

Now, here are preserves, chutneys and marmalades 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 started up in Enniskillen in 2001 and more than 10 years later, she's picking up awards all over the place.

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

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

STOCKISTS

Delis, Butchers, Bakeries & Speciality Food shops province wide.



AWARDS

GTA 2014- 1* for Rhubarb and Ginger Preserve

Sales Contact: Jayne Paget

Visit us: 41 Derryhillagh Road, Lissan, Enniskillen Co. Fermanagh BT74 4DX

Get in touch: t: + 44 (0)28 6632 8206 e: jayne@eringrove.com

Harnett's Oils

★x1 - Great Taste Awards 2014



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 yummy (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!

PRODUCT AVAILABILITY

Direct from our premises in Waringstown, St George's Market, Local butchers, delicatessens, farm shops and health shops. Online at harnettoils.co.uk/



AWARDS

2014 Gold in Blas na hEireann for Pure Rapeseed Oil

2014 Gold Star in Great Taste Awards for Pure 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

2011 Finalist of Best Product in Small Business at NIFDA Awards

2013 Finalist - WIBNI Young Business Woman of the Year

2013 Finalist - Good Food Ireland Producer of the Year.

Gold Star for Harnett's Pure Rapeseed Oil in Great Taste Awards 2014 and Finalist for Harnett's Pure Rapeseed Oil in Blas na hEireann 2014



Sales Contact: Jane Harnett

Visit us: Waring Estate, Banbridge Road, Waringstown, CO. Down BT66 7QA

Get in touch: t: + 44 (0) 28 38 881210 e: Jane@harnettoils.com

w: www.harnettoils.com



Made with Love



WHAT THEY DO Chutneys, Jams and Fudges.

Margaret Cooper is a woman with a passion for cooking. She started making her fudge, jams and chutneys for friends who encouraged her to try and sell them. She took the chutney to markets and school and church fairs and found that her friends were right.

Everything she uses is grown or sourced in and around her hometown of Donaghadee. We love that she keeps it local. She makes everything at home, too. Her jam flavours really are jamming. There's Caribbean Cocktail, Strawberry Vodka and Plum and Disaronno. She also makes some flavoured Apple Jellies. Her marvellous marmalade range includes Whisky, Lemon, Orange and Grapefruit and a citrus jelly.

They sell for £3.50 each or 3 for £10. We'll take six, thanks.

PRODUCT RANGE

8-12 seasonal chutneys, 3 jams, flavoured apple jellies and 3 marmalades.

WHERE TO BUY

Ballyholme Meats; R.F. Nesbitt, Ballyholme; Cafe Nosh Dundonald; Fruit and Vegetable Grocer, Donaghadee.

Sales Contact: Margaret Cooper

t: + 44 (0)28 9188 9550 or + 44 (0)78 3838 4847

e: emramsay9@yahoo.co.uk



Passion Preserved

★x1 ★★x1 - Great Taste Awards 2014



WHAT THEY DO Condiments, chutneys, relishes and dips

Claire Kelly was a chartered accountant before she decided to turn her passion for preserves into a business. She had grown up around people who preserved the harvest for later and so in turn she did the same.

Grateful friends who received hampers at Christmas encouraged this passion and she decided to try selling – then everything grew from there

Her products have been described as “deliciously different”. Inspired by something she’s eaten or by an ingredient a recipe develops and another product reaches the shelves. She loves to grow chillies and experiment - not just with their heat but their flavours!

PRODUCT RANGE

Indian Inspired Tomatoes, Kasundi, Sunshine Relish, Aubergine & Garlic chutney, Sweet & Spicy Cucumber, Simply Apple Sauce.

Seasonal ranges include: Rhubarb & Date Delight, Sunchoke Relish, Watermelon Rind Pickle and Salsa Verde.

WHERE TO BUY/STOCKISTS

The Meat Merchant, Moira, Arcadia Delicatessen, Lisburn Road, Belfast, Hillstown Farm Shop, Randalstown, Yellow Door, Portadown, M & W Farm Meats, Moy Road, Portadown (stockists being added all the time – check website for details)

AWARDS

Great Taste Awards 2014 – 2 star Kasundi, 1 star Sunshine Relish

Sales Contact: Claire Kelly

Get in touch: t: + 44 (0)78 452 16939 e: Claire@passionpreserved.co.uk

w: www.passionpreserved.co.uk **twitter:** @passionpreserve

facebook: www.facebook.com/Passionpreserved



Sweets and Snacks





discover
northernireland
.com

Eleanor Craig's Home-Made Butter Fudge



WHAT THEY DO A range of scrumptious fudge for retail sale/hamper companies, corporate gifts and wedding favours.

Kristina Loughridge has been manufacturing this delicious crumbly fudge for six years now, and business is going well. She has recently relocated the business to Ballycarry and has taken on staff. There are a wide range of flavours to choose from with three more being launched this year. Why not try the Original, Vanilla, Banoffee, Apple, Cookie Crumble and our favourite; Apple and Cinnamon.

The recipe has been in Kristina's family for more than 50 years. It has never been altered or changed – has it never had to be.

We are currently distributing across Northern Ireland and by 2014 we have been exporting to the ROI. We specialise in Personalised Corporate gifts for small, medium and large business, if you wish to find out more why not visit our new website www.craigsfudge.com which we just launched this year.

STOCKISTS

Online www.craigsfudge.com and at combers farmers' market and the Coleraine Speciality Market, food events, and in tourist information offices, to hamper companies, filling stations, Basket Galore, Kingsbridge Private Hospital, Carnfunnock Country Park and The Rinkha.



DELIVERY RADIUS

NI-wide the whole of ROI, and seeking new business in Scotland and England

Sales Contact: Kristina Loughridge

Get in touch: t: 077 3466 1759 e: Kristina@craigsfudge.com

w: www.craigsfudge.com



Eva Paris Macarons

★x1 ★★x1 - Great Taste Awards 2014



WHAT THEY DO Macarons

We don't know anyone who doesn't like macarons and the way they make them at Eva Paris is the true French classic way. These luxurious little morsels are made small batches and they use only the finest ingredients which are organic where possible. Someone asked "what's so special about macarons?" I wondered myself but once we had tasted these small delights we were smitten! "madness ensued almost immediately. I took a bite. It was both crisp and chewy, delicate and bursting flavorful all at once.

Eva Paris macarons are hand made with ground almonds in the meringue and are gluten free. We make them locally using natural ingredients with no artificial flavourings and unbelievably they have a low calorie content that offers a delicious taste sensation!

If you're getting married, you can have whatever colour / shade combination to match your wedding colours. They're brilliant as favours (being naturally gluten free makes them a smart choice) but they also go really well with champagne.

Why not order some for a coffee morning or for a special occasion like a christening or birthday?

Sales Contact: Tracey Jeffery

Get in touch: Killinchy, Bangor Co Down BT 23 6UD

t: 00 44 (0)77 11484850 **e:** info@evaparis.co.uk

w: www.evaparis.co.uk **facebook & twitter:** evaparisni



Flossies Fudge



TIP

Ideal as an after dinner treat served with coffee

WHAT THEY DO Luxury handmade dairy fudge

Not many artisan food businesses were started off by a 16 year old girl as a hobby, but that's how Flossie's Fudge was born. Debbie Leslie's daughter handed over the reins to her mother when she went off to university last autumn.

Debbie has stuck with the original recipe using fresh dairy products. There are no oils, syrups or condensed or evaporated milk. The pure natural ingredients they use give Flossie's fudge a really soft, creamy texture that's very, very moreish.

The fudge is all made, cut and packaged in Eglinton, Co Londonderry. The current flavour list is delectable. Try to choose from Vanilla, Lightly Malted, Dark Chocolate and Orange, Chocolate Marbled, Coffee and Walnut, White Chocolate and Raspberry, Chocolate Mallow, and Cranberry and Orange.

'Taste the difference – It's Legendary!'

PRODUCT RANGE

100g bags Wedding favours in 3 options: slabs for you to cut and package yourself, individual fudge petit fours and luxury boxes.

WHERE TO BUY

The Walled City Market, Derry; Causeway Speciality Market, Coleraine; Chill Food store, Coleraine, and Hillside Farm Shop in Derry.



AWARDS

Great Taste Awards 3*** for their Lightly malted fudge

Sales Contact: Debbie Leslie

Visit us: 14 Woodvale Grove, Eglinton, Londonderry, BT47 3WQ

Get in touch: t: 078 4377 6423

e: contactus@flossiesfudge.com **w:** www.flossiesfudge.com

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.

STOCKISTS

Centra, Musgrave and Spar across Northern Ireland. Seasonally in Tesco (Toffee and Chocolate apples at Hallowe'en etc.)

Sales Contact: Derek Foster

Visit us: 10 Diviny Drive, Carn Industrial Area, Craigavon, Co. Armagh, BT63 5RH

Get in touch: t: 028 3835 0869

e: sales@fosterschocolates.com **w:** www.fosterschocolates.com

Glastry Farm Ice Cream

★x3 ★★x1- Great Taste Awards 2013



FACT

Chef Richard Corrigan asked them to make Vanilla and Ginger

WHAT THEY DO

Luxury ice-creams, Sorbets in food service and retail

The Taylor family have been farming dairy cows and growing grass at Glastry Farm since 1856 with the fifth generation of the family now in charge.

That clover rich grassland and those pedigree cows just keep producing the rich creamy milk that makes their ice-creams so special in taste and texture. Will and his super gifted team (four legged and two legged!) are into innovation in a big way with a constant flow of ideas that turn into award winning products. Coconut, one of this year's Gold Stars, Irish Stout with its coffee and caramel tones, Belfast Black ice-cream, yes, your eyes are not deceiving you, a black ice-cream with the Whitewater Brewery's Belfast Black ale. The old fashioned slider has returned, with a superb trio of artisan flavours, Yellowman, chocolate with raspberry and lavender ice-creams available at all the Hastings Hotels not to mention a bevy of superb sorbets.

They make all these products at their totally "Red Tractor" approved farm with Safe and Local Supply Accredited (S.A.L.S.A.) processing plant all on one site. That is a really short supply chain!

STOCKISTS Look at our web-site - glastryfarm@btconnect.com - as there are too many to list.



AWARDS

McKENNA-Best in Ireland 2010,2011, 2012 2013.

JFC Speciality Food Business 2012

Irish Speciality Food Producer 2013

Georgina Campbell's Ireland Approval 2013 Great Taste Gold on 14 occasions

2010-2014 (and we only enter 3-4 products each year)

Great Taste Awards 2014 3 Gold Awards



Sales Contact: Will Taylor

Visit us: 43 Manse Road, Kircubbin, Newtownards, Co.Down BT22 1DR

Get in touch: t: + 44 (0)28 4273 8671 m: +44 (0)78 0220 7838

e: glastryfarm@btconnect.com **w:** www.glastryfarm.com



Holmes Deli

★★x1 - Great Taste Awards 2013



WHAT THEY DO Premium handmade bakery products

The Holmes Bakery has been known for making delicious sweet treats 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 Coconut Macaroons.

They haven't neglected the great Northern Ireland traybake. You may not have heard of Fifteens with their glaze cherries, marshmallows and desiccated coconut, but once tried, always craved. We love our Rocky Roads and Golden Crispies too. The apple and rhubarb tarts and crumbles are perfect with cream, ice-cream or custard.

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

STOCKISTS Tesco, Spar, Asda, Costcutter, Applegreen, various independent retailers and delis.



DELIVERY RADIUS Ireland and UK



AWARDS

Caramel Fingers - Great Taste Award 1* 2012

Butter shortbread - Great Taste Award 1* 2011

Sales contact: Richard Irwin

Visit us: 18 Diviny Drive, Carn, Craigavon, Co. Armagh BT63 5WE

Get in touch: t: + 44 (0) 28 3835 1530 or +44 (0) 7736 613680

e: info@holmesdeli.com **w:** www.holmesdeli.com

La Coquine

★x3 ★★x3 - Great Taste Awards 2014



WHAT THEY DO Handmade chocolates

These are not just chocolates, these are sumptuous hand-made chocolates, truffles, fondants, jellies, bars and oh, we're so hungry! Brenda Fraser makes them in small batches in the heart of Hollywood, County Down. That means they're as fresh as can be.

From classics like strawberry truffles to more contemporary combinations like apricot and wasabi and bacon ones (yes, you read that right), they make a fantastic gift (hint hint). We're talking intense pleasure, so maybe you should just set up a repeat order online! They're sent first class or next day guaranteed delivery.

You'll also love the orange and black packaging. Tres chic.

WHERE TO BUY

Online via website

Local fairs and events

AWARDS



Country Homes and Interiors Magazine Country Business 2013
Great Taste Awards 2014 in the filled chocolates category; Great Taste Award 2* - Cherry, Great Taste award 2* - Thai Lime, Great Taste Award 1* - Whiskey Caramel, Great Taste Award 1* - Salted Caramel, Great Taste Award 1* - Topsy Elephant

Sales contact: Brenda Fraser

Get in touch: Hollywood, Co Down

t: 028 9560 8065 **e:** orders@lacoquine.co.uk

facebook: www.Facebook.com/LaCoquine



Little Treats NI



WHAT THEY DO Cakes, cookies...

We're all baking crazy these days, but sometimes our own efforts can fall a little flat, so it's great to be able to buy some gifted person's home-made creations. Enter Little Treats NI, which by the way, has some of the cutest packaging we have ever seen.

They do made to order cake pops (we love the Minnie Mouse ones) and wait for it-cake in a jar! Surely not? But clever Barbara-Anne and Ruth can even do Red Velvet and Chocolate Malteser versions. In their world, cookies are stuffed with Crunchies, Oreos and Rolos, don't you just want to eat one right now? Let's not forget the cupcakes, though. The flump ones float our boat. And at just £6 for a box of five, we'll take 2. Sod the diet.

They also make gluten free rhubarb crumbles, brownies and caramel squares. Is there nothing these girls can't do?

WHERE TO BUY

Their HQ is at 121 Hollybank Road, Templepatrick, Co Antrim BT39 ODP

Order on Facebook or online

Saturday stalls at Fairhill Shopping Centre, Ballymena St George's Market and bi-monthly at Victoria Square Sunday market (both Belfast)

Gluten free range in Avoca, Belfast

Maud's Café 3, Ballyclare



DELIVERY RADIUS They want to expand across Ireland and the UK

Visit us: 121 Hollybank Road, Templepatrick, Co Antrim BT39 ODP

Get in touch: **t:** +44 (0)7889160445 or +44 (0)7740125639

e: barbaraannhoy@facebook.com **w:** www.littletreatsni.com



Morelli's Ice Cream



FACT

Guinness World Record for the longest human chain of people licking ice cream at the same time

WHAT THEY DO Ice Cream, Sorbet and Frozen Yogurt

Morelli's manufacture more than 45 flavours of ice cream, sorbet and frozen yogurt at their production plant in Coleraine. Having established their own ice cream parlours and coffee shops on the beautiful North Coast many years ago, the Italian family now makes ice cream for stockists all over Ireland.

Morelli's ice cream is made using the unique combination of an Italian recipe and quality Irish dairy ingredients. The most popular flavours in the range are Double Cream Vanilla and Honeycomb. More unusual flavours are Parma Violet, Sea Salty Caramel and Gingerbread Crunch. The company also produces seasonal special flavours on a limited edition basis.

Still very much a family affair, Guido Morelli (80) develops his own recipes and his five children all have active roles within the business. The latest product in the range is a range of scoopable frozen yogurts made with Clandeboye Estate Greek Style yogurt.

PRODUCT RANGE Scoop and catering ice cream, sorbet, frozen yogurt in 5 litre containers and pre-filled ice-cream in 140ml and 750ml pots for supermarkets and delis.

WHERE TO BUY Available direct or through all-Ireland distributors, Brakes.

STOCKISTS Family-owned outlets, official franchises, independent shops, Tesco, ASDA and Sainsburys NI



DELIVERY RADIUS NI and ROI.



AWARDS

THE ICA NATIONAL ICE CREAM COMPETITIONS UK & IRELAND 2013/14 Ice Cream Open Class 1st Prize Gold Medal and The Minchella Brothers Cup and many more. GREAT TASTE AWARDS: 2014 Two Gold Stars for Cherry Frozen Yogurt, One Gold Star for Rhubarb & Custard One Gold Star for Sea Salty Caramel Ice Cream, 2013 Two Gold Stars for Rhubarb & Custard Ice Cream One Gold Star for Sticky Toffee Fudge Ice Cream

Sales Contact: Daniela Morelli-Kerr

Visit us: 27 Sperrin Business Park, Ballycastle Road, Coleraine BT52 2DH

Get in touch: t: 02870 357155 / 07816 812744 e: info@morellisices.com

w: www.morellisices.com



Neary Nogs



WHAT THEY DO Artisan chocolates

The best quality chocolate paired with winning flavour combinations like Orange, Basil and Poppyseed and Mojito really float our boat. Dorothy (or Dot as she's known to us) Neary and her Nog family have been making their fantastically flavourful fudgy chocolate delights at their base in South Armagh for more than two years now.

They use all natural ingredients, sourced locally where possible. Other flavours include Espresso, Simply Dark Chocolate and Chai and we can vouch that they are ALL too, too good. It takes serious willpower to stop at one.

Don't worry if you're on a health kick these days, they also do a good for you range of Raw Cacao Chocolates, high in antioxidants and feel good factors!

PRODUCT LIST Almond Butter, Armagh Bramley Apple, Bailey's, Chai, Chilli Chocolate, Cranberry and Orange, Espresso, Honeycomb, Irish Cream, Lemon and Green Tea, Marshmallow, Mojito, Orange, Basil and Poppyseed, Peanut Butter, Peppermint Candy Cane, Pistachio, Rum and Raisin, Simply Dark Chocolate, Simply White Chocolate, Sweet Dreams (Pistachio and Baileys), Toasted Walnut and Winter Warmer (Espresso, Cardamom and Cinnamon).

STOCKISTS Fairs and events, Snaubs-Newry, Milestone in Rathfriland, The Old School House in Rostrevor, Mille Fiori Florist, Camlough, My Aunt Janes -Newry, Maya Cafe -Newry, Bitty Button -Portadown... Buttercrane Shopping Centre, Newry, Harvest Health -Newry

Sales Contact: Dorothy Neary

Visit us: 91 Camlough Road, Newry, Co Down BT35 7EF

Get in touch: t: +44 (0)79 7431 3238 e: thelittlenearyco@gmail.com



Norr and Brown



TIP

Pop in for coffee or stay overnight

WHAT THEY DO Handmade chocolates, pastries, traditional dairy ice-cream and celebration cakes.

Norr & Brown is an artisan, family business, established in Saintfield in June 2012 by Ann McCandless. She got her love of sweets from her parents and their Christian names are the name of the business. It grew quickly so her grandson Jack joined as an apprentice. He surprised everyone with the speed he mastered the skills to produce their unique range of handmade chocolates, homemade pastries, traditional dairy ice cream and celebration cakes.

They're all about using fresh local ingredients and proven traditional methods. Everyone should taste their ganaches and honeycomb smothered in high quality milk or dark chocolate. Customers can't get enough of their signature chocolate brownies and delicious chocolate cakes. Of course, they have many more strings to their bow. Their range of pastries, desserts and cakes is expanding all the time. They'll make birthday, wedding and christening cakes exactly the way you want. They also do wedding favours, chocolate gift items (shoes, cars, animals and more) and children's chocolate party packs. Phew! Busy people!

Their shop in Saintfield is located at the junction of the Belfast Road and 1 Todd's Hill. It's a great place to pop in for a salted caramel chocolate tart, champagne truffle or honeycomb ice cream with a freshly ground coffee or an afternoon tea. The dining room is really relaxing and you can even stay for bed and breakfast in one of two NITB approved en-suite bedrooms. And yes, they do put chocolates on your pillow!

Check out the website for new products and which events and fairs they'll be at.

Sales Contact: Ann McCandless

Visit us: 1 Todd's Hill, Saintfield, Co. Down. BT24 7AR

Get in touch: t: +44 (0)79 2184 6468 e: norrandbrown@hotmail.co.uk

w: www.norrandbrown.co.uk

Quinns Handmade Gelato



TIP

Try the Red Bull flavour for something really different

WHAT THEY DO Italian-style ice-cream

The Quinn 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, Honeycomb, 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.



AWARDS

Entered in Great Taste 2014: Raspberry Quella, Honeycomb, Bubblegum

Sales Contact: Martina and Frank Kilpatrick

Visit us: 59 Church Street, Cookstown, County Tyrone, BT80 8HT

Get in touch: e: frank.kilpatrick@quinnsigelato.com t: 079 0026 8604

e: martina.kilpatrick@quinnsigelato.com t: 079 0026 8605

Tayto

★x3 - Great Taste Awards 2013



wow

See how they make
them at Tayto
Castle

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, Fusion 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.

STOCKISTS Nearly every shop in Northern Ireland



DELIVERY RADIUS Tayto deliver to 44 countries around the world via internet www.tayto.com



AWARDS

The 2013 NI Food award as the people's choice as the most iconic product
The 2013 NI Environmental Agency award for Environmental Excellence



Sales contact: Robert Brown

Visit us: Tayto Castle, Tandragee, Craigavon, Co Armagh BT62 2AB

Get in touch: t: + 44 (0)28 38 840249

e: info@tayto.com **w:** www.tayto.com



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Online Food





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northernireland
.com



Bite to Savour



BITETOSAVOUR

TIP

Sign up at Balmoral Show and get a free thumpgrinder

WHAT THEY DO Food subscription box

We think this is a great idea. You sign up for a year and get four seasonal boxes with local produce. Inside you'll get information about them, where they came from and how to cook with them.

You can then log onto the Bite to Savour website and give feedback. That way, producers can enter the marketplace and they also benefit from valuable market research. Of course, if you really like something, you can re-order it from the online shop.

Clever Jenna Stevenson came up with the idea because she was coming into contact with some many producers in her business importing olive oils and balsamic vinegars from Australia. She hopes to grow the company and ultimately create new jobs for Northern Ireland- and all through great local food. Bravo!

DISTRIBUTION RANGE

Northern Ireland-wide

Sales Contact: Jenna Stevenson

Visit us: 23 Dougans Road, Kilkeel, Co. Down, BT34 4HN

Get in touch: t: +44 (0)75 2673 1304

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



Indie Fude



WHAT THEY DO An independent online company with the largest range of local handmade food in Ireland.

Indie Fude works with, and supports award-winning local makers to promote, sell and deliver their products throughout Ireland, the UK and Europe. All the products they sell are made in small batches and crafted in kitchens and galleys throughout the island.

Their team of tasters have munched their way through hundreds of jars, bottles and boxes to bring to the market their wide range of food – jams, oils, chutneys, dressings, pickles, spices, sauces, chocolates, sweet stuff, coffees, teas... They love discovering new and delicious things!

Customers can shop, gift or subscribe – with the products arriving in their eco-friendly and reusable tote bag directly to their door.

Founder and Chief Taster, Jonathan McDowell, wants to share his love of local food; “There are lots of really exciting products being made locally. We are inspired every day by the makers we meet. Indie Fude gets those goodies to the customer so that the maker can focus on what they do best – making the amazing food!”



DELIVERY RADIUS Northern Ireland, Republic of Ireland, UK and EU

Sales Contact: Jonathan McDowell

Visit us: 8 The Courtyard, Mill Village, Comber, Co. Down, BT23 5GR

Get in touch: t: 07510728109

e: info@indiefude.com **w:** www.indiefude.com (Launching 1st November 2014)



Food to Go





discover
northernireland
.com





Broughgammon Farm



WHAT THEY DO

Billy Burgers, Bullock Burgers, Bambie Burgers, Pulled Rose Veal, NI wild Peking duck, anything you can think of with our delicious home grown and wild produce!

The Cole family do every delicious thing you can think of with tender goat kid meat. From their billy burgers to their kid kebabs and cabrito burrito, they can't get them out to the hungry hordes quickly enough. Northern Ireland has fallen in love with their goat meat!

However, their diverse home grown produce is not only goat, they also specialise in Free Range Rose Veal, a rare delicacy, and seasonal wild venison fit for a king. But their catering is not only limited to the variety of different meats they grow, they also have a large herb & market garden designed to tantalize your taste buds with seasonal vegetables to put on your plate! Homemade sauces, pickles and condiments fit for a king accompany all Food to Go, its part of the experience!

Thankfully they have their mobile ovens and hotplates, as well as a rustic burger trailer, so they can cook from scratch on site. They're at all the big events but they also have regular pitches at Ballycastle, Causeway Speciality Market in Coleraine, St. Georges and Comber.

WHERE TO GET THEM Various festivals and events around Ireland, from sporting events to continental markets, from the Giants Causeways Birthday to Electric Picnic Broughgammon Farm caters for all shapes and sizes!



Contact:

Sandy Cole, 50 Straid Road, Ballycastle, Co. Antrim BT54 6NP

t: (0)74 3576 5845 **email:** info@broughgammon.com

web: www.broughgammon.com **twitter:** @BroughgammonFrm

facebook: www.facebook.com/BroughgammonFarm

Café Livanto



FACT

They named a coffee John Luke after a famous Belfast Artist.

WHAT THEY DO Coffee, tea, hot chocolate and cakes from a Citroën H Van

Who says a café has to be made of bricks and mortar? John Hasson's is a 1973 Citroën HY van. Just before coming to Northern Ireland, it was used to ferry grape-pickers around a vineyard in the champagne region of Reims in France.

He had a van, next he had to find the right coffee. John says he's always had a passion for the bean, so he visited a few roasters before finally settling on Bailies Coffee which is roasted in Belfast. The particular blend he uses is called Silvio Espresso, which is really smooth with a marzipan sweetness.

The name Livanto means "a well-rounded espresso", but all of the coffee is made the Italian way, not just those little adrenaline shots of caffeine. To add to the Café Livanto experience he added a broad selection of Suki Teas, which are also blended in Belfast. To sweeten things up, he uses a local Ormeau Road bakery called Bread & Banjo for delicious cakes. After all, a drink's too wet without something sweet, don't you agree?

WHERE TO GET THEM National Trust Events, Vintage car shows, Food Festivals, Garden Shows, Music Events, Feile an Phobail, Northern Ireland Open, Culture Nights

PRODUCT RANGE Americano, Cortado, Macchiato, Flat White, Latte, Flavoured Lattes, Cappuccino and a "John Luke" coffee. Hot chocolate. Suki Teas; Belfast Brew, Whole Peppermint, Earl Grey, Red Berry, Green Tea, and Chamomile. Traybakes and cakes vary.



Contact:

John Hasson, 1b Knockbreda Park, Belfast, BT6 OHB
m: (0)7740 988541 **email:** cafelivanto@gmail.com

Deli Creightons



Deli Creightons is housed within an Eurospar supermarket in the Finaghy area of South Belfast. It's something of a neighbourhood institution. We love its commitment to Northern Ireland produce like Just Live a Little granola which is one of their bestsellers. It joins other goodies like scones from Fluffy Meringue and Suki Tea on the groaning shelves. Twice a year they do Customer Appreciation Weeks where their 40+ local suppliers come in to do tastings.

At the deli counter, they're similarly committed to using local where possible in their hot and cold savoury offerings. The meat for their super-popular burger comes from the multi-award winning Cloughbane Farm in Tyrone. They get their potato and soda breads from Country Kitchen Bakery in Lisburn and they make all their pre-packed sandwiches, cottage pies and lasagnes fresh on site every day.

All that and they're open round the clock, seven days a week. We like!

NEED TO KNOW Parking, Disabled Access, Cards accepted, Open 24-7



Contact:

87-89 Upper Lisburn Road, Belfast, BT10 0GY

m: (0)28 90 623131 **web:** www.creightons.co.uk

Doc's Diner

They use local produce where possible



Doherty's Outside Catering has been a family run business for 20 years. This Kilrea-based company are known for their delicious food and top-rated hygiene standards.

They're real sticklers for using local produce and suppliers. Typical offerings include chargrilled steak burgers, jumbo hot dogs, chicken fillet burgers and chips any way you want.

They do corporate and event catering all across the UK and Ireland.

Contact:

Nuala Doherty

t: (0)79 1273 3501 / (0)28 2954 0145

email: docsdiner@hotmail.co.uk

Foodie Folk

They use local
produce where
possible



They can do events for several hundred people from festivals to charity events, sports clubs to school BBQ's or even weddings and birthdays at people's homes. Prices start from £300.

Their bestsellers are their burgers with rocket & Cashel Blue cheese, Moyallon sausages and Silver Hill duck sausages. They do 'Great Taste Award' winning burgers, hot dogs, dry aged steaks, pulled pork and beef brisket. What's more, their services include all equipment, condiments, salads, plates & cutlery. Totally hassle free!

Contact:

Mark Stone **t:** (0)28 9079 6761

email: info@foodiefolk.co.uk

Krazi Baker



You can find Mark Douglas at his regular Sunday slot at the Crumlin Road Market in Belfast, but he also does events including Balmoral Show, Lurgan Show, Antrim Show, Comber Potato Festival, Dalriada, Country Comes To Town/Portadown. Everything is baked on site on gas griddles.

Products Traditional Griddle Breads: Soda, Potato Bread, Potato Apple, Soda with smoked cured bacon and cheese, pancakes etc. Farls 70p. Bacon and cheese £1.50 Potato Apple £1.50

Great Taste Award Gold star for potato apple.



Contact:

Mark Douglas

t: (0)77 5318 1065 **email:** mark.douglas009@gmail.com

twitter: @krazibaker

Kremvan

They use local
produce where
possible



This is brought to you by the people of Café Krem in Newry and other parts.

They say bringing their vintage Kremvan to your sports event, corporate day or wedding is the best fun they've had in ages.


They do freshly brewed coffee delivered by their expertly trained baristas; delicious Danish buns; cool cupcakes and sweet shortbreads.

Contact:

Call or email Se Gorman and tell him what you need.

t: (0)77 6422 5600 **email:** cafekrem@aol.com

Linen Hill Street Kitchen



They use local produce where possible



Linen Hill have taken their passion for fresh local produce on the road with their brand new mobile Street Kitchen...

Offerings include;

Pulled Hannan's pork with cola BBQ sauce, in a Genesis sub roll

Henning's jumbo sausage hot dog, Linen Hill's 1 star piccalilli

Whitewater beer battered coley, beef dripping chips, tartar sauce

Moyallon 6oz salt aged burger, oak smoked Fivemiletown cheese, tomato jam, Belfast bap

Leggygowan goat's cheese arancini with beetroot chutney

Salt & Chilli squid with garden leaves and citrus dressing

Fast, fresh, local and UTTERLY yummy

WHERE TO GET THEM

Look out for the guys at Ravenhill, The King's Hall Complex and various shows and events throughout the country. The van is also available for bespoke and private functions.

Contact:

t: (0)78 0243 9573 email: john@linenhill.co.uk

Mash Direct Bus



We all love Mash Direct's award-winning mashes and vegetable sides and now you can sample them wherever you see the Mash Direct Bus, which also serves up delicious bangers and mash meals with a choice of yummy Mash Direct vegetables on the side.

Mash Direct select older heritage varieties of vegetables for taste rather than appearance. The vegetables are steam cooked to retain nutrients and flavour, gently prepared and packaged on the farm in Comber, County Down. Mash Direct products are gluten-free, do not contain any artificial colourings, flavourings or preservatives and are suitable for microwave and oven heating.

The mighty Mash Bus can be found across Northern Ireland at store openings, events and festivals. Don't worry about not being able to find it, we reckon the colourful double decker can be seen from space!

Make sure to check out Mash Direct's website (www.mashdirect.com) and social media pages to find out more about what the mighty Mash Bus has been up to and where it plans to visit next. You won't want to miss it!



Contact: 81 Ballyrainey Road - Comber - BT23 5JU
t: (0)28 9187 8316 **email:** info@mashdirect.com **w:** www.mashdirect.com
Facebook: www.facebook.com/MashDirect **Twitter:** @MashDirect
Instagram: /mashdirect **Youtube:** /user/MashDirect03

Pheasants Hill Farm



Wedding banquets, wedding formal dining, wedding buffets, spit roast carvery, hog roasts, wedding barbeques, wedding picnics and afternoon tea. Affordable catering for birthday parties, stag nights, funerals, christening parties, corporate events and important occasions large and small.

They rear their own produce too. Try their tasty hog roast, or their melt in the mouth burgers.

Party Catering- Pheasants Hill Farm Kitchen-
www.pheasantshillfarmkitchen.co.uk

Wedding Catering- www.ivycatering.com

Mobile 07557105011

Contact:

Julia Bailey

t: (0)28 4461 7246 or 07557 105011 **email:** info@pheasantshill.com
www.pheasantshillfarmkitchen.co.uk

Posh Nosh

They use local
produce where
possible



Tolson Sherwood set up Posh Nosh Outside Catering Company in 1989 to bring restaurant quality food to the almost non-existent outside catering industry. 24 years later, their team of professional, food and style obsessed chefs love

nothing more than to turn up the heat in the kitchen (wherever it may be!) to provide you with some of Northern Ireland's finest flavours!

They use only the best local produce they can get their hands on. They've built up a wealth of experience catering at large corporate events and weddings. They have their own mobile kitchen equipment so they can bring their street food anywhere you want.

On the menu: Burrito Bars, Build a Burger, Gourmet Hot Dogs, Hog Roasts, Paella, Fish Finger Sandwiches, Falafel, Belfast Baps, Curries, Stews, Bratwurst....

Price Range: All budgets catered for.

Find us: Wherever you want us....at the best parties, events and weddings!



Contact:

Jillian Lowry

t: (0)28 9145 9090 email: info@poshnoshireland.com

facebook.com/poshnoshireland

Pyke and Pommies

They use local produce where possible

wow

Check out his 3 courses from the hatch option

Chef Kevin Pyke has 18 years' experience in the catering industry, so he knows a great food trend when he sees one. That's why he started Pyke N'Pommies street food in March 2013. His van offers a gastro pub experience on the move. His signature dish is the PIG, which is wait for this...brined for 24 hours, then dry rubbed for 24 hours, then slow cooked for 12 hours and served with crispy slaw, homemade BBQ sauce, roast beet, creme fraiche and all wrapped up in Lebanese flat bread. Phew, and YUM!

Naturally, he uses the freshest local (organic where possible) ingredients in his bestselling Legenderry Burger and Wham Bam Thank You Lamb. The pork is from Grants. The fish is from Donegal Prime Fish. The vegetables come from White Oaks farm and a man brings him Lough Swilly mussels every Friday.

Fresh, fresh, fresh is the key to his success and the prices are really competitive at £5/6 per dish. They're all served in biodegradable packaging from Greenman in Bangor. Things are going so well, he hopes to have a second van soon.

WHERE TO BUY

Based along the riverfront in Derry next to Foyle Marina. Open 12-4 weekdays and 12-6 weekends

Contact:

Kevin Pyke for outside catering, parties and weddings etc

t: (0)75 9430 7561

email: pykie76@hotmail.co.uk

Sizzlers Event Catering

They use local produce where possible



Not only can you eat at their very popular restaurant in Magherafelt, Sizzlers have an event catering business. They do local council events like the Halloween festival and the Christmas market.

They can also do club events like fishing, sports, and vintage car rallies. They've joined up with the exclusive Ballyscullion Park to do wedding catering too.

Contact:

t: (0)28 7963 1300 **email:** info@sizzlers-winebar.co.uk

Street Dogs

They use local produce where possible

FACT

Their motto is no bits, no butts, no brainer!



WHAT THEY DO

Gourmet hot dogs

The people at Street Dogs are on a mission. Anthony is a fiery South African and Sarah is a native Irish lass. Together, they're bringing a truly unique Hot Dog eating experience to the folk in Northern Ireland and beyond.

They have two children so they know how important it is to give kids tasty wholesome food when you are out and about. Having both worked in the catering industry, ranging from the formal fine dining restaurants to the totally chilled London Gastro Pubs they have a combined experience of more than 30 years.

Their baps are from a family bakery in Lurgan and their frankfurters are locally made by their butcher based in Armagh. They've trotted the globe for the flavour combinations. Puppy Dawg is for the kids. One of their best sellers is the fiery 'Chilli Dawg', which is not only spicy but very tasty to boot or how about their namesake, 'The Street Dawg', topped with spicy ketchup, jalapeño mustard & crushed salted crisps.

This is gourmet dude food and we love it.

WHERE TO GET THEM Various festivals & events around Ireland, from sporting events, continental markets & music festivals like Tennants Vital & Sunflower Fest . parties and outside catering too.



Contact:

Sarah McKenzie

t: (0)78 8296 0323 or (0)78 7871 3278

w: www.lovestreetdogs.co.uk



The Cuan Fish And Chip Shop

They use local produce where possible

FACT

Victorians used to discard the batter and just eat the fish

Peter McErlean's Chip Shop beside his Cuan Guest Inn in Strangford is a tourist attraction in its own right.

Anne Marie Kearney is one of the most experienced fish fryers in County Down, so you just know that batter will perfectly complement the flaky morsels of fish inside.

Naturally the chips are proper too.

Check out the mural done by Bill Gatt. It's now part of the architectural heritage of the building and is great to look at while you're waiting for your delicious order.

Contact:

Strangford Village, Co Down, BT30 7ND

t: (0)28 4488 1222

email: info@thecuan.com **w:** www.thecuan.com

The Fabulous Food Factory

They use local produce where possible

TIP

The pulled pork is a must-try



WHAT THEY DO Great street food and mobile catering.

Gary Leckey is a serious foodie. He just never stops talking about it. He knows street food is a massive trend and he loves to create fabulous food from the best local, fresh ingredients.

He puts his twist on them, so expect delights like REAL corned beef sandwiches called the “Rex” served with their own Russian dressing, sauerkraut and on malted bloomer bread.

Every mobile catering set-up has a burger, but theirs are home-made using local Dexter beef and their bread comes from a local baker. There are always very fine vegetarian and children's options. The filter coffee and speciality teas are Fairtrade and the packaging is 100 % compostable. With all food not used going to homeless shelters, the sustainability and green boxes are firmly ticked also!

WHERE TO TRY

They do everything from rock concerts to weddings, country fairs and canapé evenings far and wide. They're completely self-sufficient so have van, will travel and trade literally anywhere... from city centre car parks to walled gardens to fields deep in the Mourne Mountains.

Contact:

Gary Leckey

t: (0)79 0330 3257 email: info@thefabulousfoodfactory.co.uk

Thee Plaiice

They use local produce where possible

TIP

They are adding even more local ingredients to the menu

Thee Plaiice have a fast food restaurant in Omagh which is so popular they just HAD to bring their yummy stuff out on the road. Their bestseller is the classic Fillet of Kilkeel Cod with fresh salad and home made chips topped with Honey and Mustard Dressing. The other is the Cloughbane Award winning 6oz Steakburger topped with fresh salad and chips and house dressing.

Naturally, the fish is local where possible, but they do as much as they can to support native producers and suppliers. The bread is from Linwoods, the burgers are from Cloughbane. They also use Kee's Saddleback pork and sweet chilli sausages and Pinkertons local sausages. Their vegetables and herbs are all home-grown by a local supplier.

The outside catering company 'Ferncall Catering Specialists' was one of the main caterers at the Opening Ceremony at the World Police and Fire Games. Look out for them at events like Balmoral, Dalriada and country shows.




Contact:

Wayne McCall - Outside catering Specialist

t: (0)28 82 249364 **Mobile:** (0)78 6648 6206

email: thee-plaiice@hotmail.co.uk Facebook/Twitter @Theeplaiice

The Wild Hog



They use local
produce where
possible



Is there ANYTHING better than the smell of pork roasting on a spit? We've been doing it for millennia but it had fallen out of fashion a bit. Now thanks to the enterprising Convery family from Magherafelt, crispy crackling can come to your door!

They started trading in 2010 using free range pork from their own farm in Magherafelt, County Londonderry. This is outdoor catering as it should be. Spit roast pork with the best crackling, a selection of breads, stuffing and apple sauce. They do lamb and other meats too.

They can travel to the north or south of Ireland and they've even taken their piggies to Scotland. They say their prices are very competitive and there are a number of menu options. They're fully insured for private parties, corporate lunches, weddings, festivals, events and christenings. And whatever else you might think merits a piggy feast!

Contact:

Samantha Taylor

103 Tirkane Road, Maghera, Co Derry BT46 5NE **t:** (0)75 2647 7697

email: samanthataylor21@yahoo.com **w:** www.thewildhogni.co.uk

Tricycle Trading

They use local produce where possible



Tricycle Trading is a contemporary take on the traditional street vending bicycles common in the 1900's. The company, set up in April 2013, started by supplying beautiful vintage Ice Cream bicycles for weddings and event hire. However, having seen a gap in the market for good

quality street food in Northern Ireland, Tricycle Trading has developed a bespoke 'hot food' tricycle. What a good idea!

Using the freshest, top quality produce, all from local suppliers, fields and rivers, Tricycle Trading can offer a varied selection of 'food to go', wedding suppers etc.

On the Menu: Seasonal Soups, Gourmet Glazed Bangers & Mash, Creamy Garlic Mushrooms on toast, Mini Burgers, Chorizo Sandwiches, Authentic Paella, Noodle Boxes, Cheese Fondue, Mulled Wine, Roasted Chestnuts, Hot Choc & Churros, Ice Cream Sandwiches & Cocktail Lollies, Eton Mess, Homemade Lemonade & Flavoured Popcorn..... the list goes on.

Price Range: approx. £2.00 - £6.00

Find us: Hire us to bring delicious food directly to you at a venue of your choice or on the local market scene



Contact:

Ben Sherwood

t: (0)78 1506 9223 email: tricycletrading@gmail.com

facebook.com/tricycletrading



Recipes





Irish Vegetable Soup with Leggygowan Goats Cheese



Jason Harris

Chef Proprietor, Soul Food Café, Belfast

- Jason has worked in Zurich, Frankfurt and London before moving to Belfast.
- He really knows his wine, and before opening Soul Food with his wife, Mary in 2004, they ran a guest house together
- Favourite local ingredients : Irish cheese and craft beer especially Headless Dog.
- Food Heroes: Hugh Fearnley-Whittingstall and Yotam Ottolenghi

Serves 6 people – Although it's a vegetable soup it has a greater depth in flavour when using beef or chicken bones. I prefer beef shin bones.

It also tastes much better the day after its cooked so, whilst it's a simple soup to make you may have to be a bit organised in advance.

Ingredients

100g dried marrowfat peas
150g soup mix – pearl barley, yellow split peas and red lentils
(soak all of above overnight to soften and plump up)
2 large potatoes peeled and quartered.
2 or 3 large beef bones -shin (optional)
2 bay leaves
2 leeks, cut lengthways washed and chopped into 5mm slices.
2 carrots, diced
1 large 'bunch' of chopped fresh soup celery including leaves. (reserve 6-12 nice leaves for decoration)
3 litres vegetable stock or water if using bones.
Sea salt. You will need quite a lot – 1 tablespoon
Plenty of freshly ground black pepper
Bunch of parsley - chopped
100g Leggygowan goats cheese

Method

Start by putting the peas and barley in a large pot and add the water/ vegetable stock together with the bay leaves and bones (if using).

Bring this to the boil and simmer for 20 minutes.

Simply add all of the cut vegetables, sea salt and pepper and simmer for 1-1.5 hours with a lid on until all is soft and tender. If you add more liquid you may want add more salt, it really does soak it up.

Remove the bones. Add the chopped parsley and check for seasoning.

Ladle into bowls and decorate with a couple of celery leaves and crumble

in the delicious blue goats cheese. Serve with wheaten bread and butter.

The Krazi Baker's Bacon and Cheese Soda Bread



Ingredients

100g cheese

4 rashers bacon, chopped.

500gms of Andrews Mill Soda Bread Flour

320/340ml of buttermilk

Dash of Brighter Gold Rapeseed Oil

Method

Put the flour into a bowl with the rapeseed oil. Then add a handful each of smoked cured bacon. (I used Pheasant's Hill Farm's one) and some grated mature cheddar or cheese of your choice. (Kearney Blue, Leggygowan or Dale Farm would all be good).

Add the buttermilk and then mix around gently with your hand until you have a pliable dough. It will be sticky by nature.

Turn out onto a floured surface. Divide into four. Knead each piece gently into a ball and pat down gently.

Bake on a preheated griddle or heavy skillet. Turn sodas after 7/8 minutes on each side.

If you want to make a bannock or loaf, don't divide up the dough. Just shape it and cut a cross across the dough to allow it to bloom.

Bake in a preheated oven at 220c for 25/30 mins.

The smell is awesome. The taste is even better, especially with some Abernethy butter!



Organic Glenarm Salmon, Samphire, Chorizo and Seaweed Beurre Blanc

TIP

Use fish stock
instead of lobster
stock

Ingredients

4 x 100g Glenarm Organic Salmon Fillets
100g Chorizo
150g Samphire
12 x Cherry Tomatoes
250ml Lobster Stock
200g Haricot Beans
1 Bunch Chives
1 Lemon
Salt and Pepper
150ml Cream
20ml Vinegar Reduction
150g Seaweed Butter

Method

- Panfry salmon skin side down
- Flip over , add diced chorizo, blanched samphire and cherry tomatoes
- Deglaze with lobster stock
- Add precooked white beans and chopped chives
- Squeeze of lemon juice
- Season and taste
- Boil vinegar, cream and lemon juice
- Whisk in cold cubes of seaweed butter, one cube at a time
- When desired consistency is reached, check seasoning
- Serve salmon and garnish in dish
- Pour over sauce


by Niall McKenna, James St South

How To Cook The Perfect Steak



TIP

Serve with triple-cooked chips



The key to cooking a great steak starts before you even enter the kitchen. Buy the best bit of meat you can and always go for at least 1 inch thick. Once you are ready to cook, the best place is the BBQ but if it is not BBQ weather a griddle pan which will give you the char marks across the meat. Your meat should be at room temperature and well-seasoned with salt and pepper.

Place your pan on high heat with extraction on in order not to smoke anyone out of the kitchen. If you are using a bbq do not oil your meat, just season. Place your steak in the pan and leave on one side for a couple of minutes then turnover.

Carry on turning over until it is cooked the way you like it and never over crowd your pan as you will lose too much heat and you will not get a good char on the outside. For an average size rib eye 300g cook for 6-8 minutes rare, 8-10 minutes medium and well done 10-12 or fillet of 350g we would cook it 10-12 minute for rare, 12-14 medium and 14-16 for well done.

The last bit is key, always leave the meat to rest for 5-10 minutes before eating.

Enjoy!

by Niall McKenna, James St South

Kid-friendly Almond Butter Muffins





Ingredients

275 g spelt flour
50 g oats
1 tbsp baking powder
2 eggs
75 g light brown sugar
2 bananas
115 g Keen Almond Butter with Vanilla Pod
50 g butter, melted
250 ml almond milk

Method

This recipe takes advantage of Keen Almond Butter with Vanilla Pod and uses almond milk instead of the traditional dairy. A great one for kids because even if you just popped all the ingredients in a bowl, it would still turn out!

Preheat oven to 180 degrees. Gather up a big bowl and cream the eggs with the sugar. Mash (or smoosh in with hands!) the bananas, Keen Almond Butter with Vanilla pod and cooled melted butter. Add milk and mash a bit longer. Add remaining dry ingredients and stir just enough to combine. Don't overwork the mixture, although if that happens it's not the end of the world.

Bake in greased and floured muffin tin for 20-25 minutes until a skewer comes out clean.

Braised Pork Belly and Cabbage BonBons



Patrick Mallon,
Head Chef, Glenavon House Hotel

- French Classical training
- 30 years experience in Arches Restaurant, Magherafelt, Royal Arms Hotel, Omagh and Drumsill House Hotel, Armagh
- Admires Rick Stein and Jamie Oliver

Ingredients

1.2kg pork belly
carrot chopped
onion chopped
celery stick chopped
garlic cloves
50ml sherry vinegar
1½lt chicken stock
coriander seeds
white peppercorns
black peppercorns

Filling

1 garlic cloves, chopped
2 slices smoked streaky bacon, diced
60g sausage meat
1 pinch dried sage
1 tbsp chopped parsley
salt and freshly ground black pepper
1 eggs, beaten
100g bread crumbs
4 leaves Spring Cabbage

Method

- Even out the thickness of the pork.
- Heat casserole dish, add olive oil and brown the pork joint.
- Remove pork from pan, add vegetables and garlic and sauté for 5 mins.
- Deglaze with sherry vinegar and reduce by half.
- Place pork on top of vegetables, stock and spices.
- Cover and braise slowly 170°C (gas 3) 2 hours.
- Remove, rest, slice and serve with creamed potatoes.
- In a frying pan, gently fry garlic and bacon.
- Place the mixture into a bowl and cool.
- Add the sausage meat, herbs and season
- Mix beaten egg and bread crumbs to create your filling
- Blanch the Savoy leaves in a large pan of boiling water and refresh in water.
- When the leaves are cool, remove the stems and trim.
- Add any trimmings into the sausage mixture
- Place the cabbage leaf on a strip of cling film.
- Place a potato scoop of the mixture on each cabbage leaf and shape into a ball.
- Steam 18-20 minutes until cooked.

by Patrick Mallon, Glenavon House Hotel

Moy Park Braised Chicken Thighs



Ingredients

6 rashers of smoked streaky bacon
2 x 4 pack Moy Park Chicken Thighs, skin on
2 tsp olive oil
2 onions, chopped
2 carrots, chopped
2 celery sticks, chopped
4 garlic cloves, peeled and crushed
1 x 400ml tin tomatoes with herbs
400ml chicken stock

Serves 4

Method

- Pre-heat oven to 180°C / fan 160°C / gas mark 4. In a large non-stick frying pan, fry the bacon until crisp and golden. Remove from pan and return the pan to the heat. Rub the chicken thighs in 1 tsp olive oil and season liberally, then place in the pan skin side down. Turn after 4 minutes, once golden and crisp.
- Cook for a further 4 minutes and place in a casserole dish. Carefully drain any fat from the pan and return the pan to the heat along with 1 tsp olive oil, add the chopped onions, carrots, celery and garlic. Gently fry for 5 minutes or until tender.
- Add your vegetables to the casserole dish along with the bacon, tomatoes and chicken stock. Cover dish and place in oven for 40 minutes. Serve with colcannon (mashed potato, cabbage and leeks.)

Norr and Brown Blondies

TIP

Perfect with a
Sunday roast

Ingredients

115 grams unsalted butter
140 plain flour
½ teaspoon baking powder
1/8 teaspoon salt
1/8 teaspoon bicarbonate of soda
215 grams light brown sugar
1 tsp vanilla extract
1 large egg
115 grams of white chocolate roughly chopped or chocolate chips.
75 grams walnuts coarsely chopped

Makes 12. Keeps for 3 days if wrapped in foil.

Method

- Preheat oven 175 degrees C
- Butter and line a 20cm square tin with baking paper.
- Melt the butter in a medium in a medium saucepan over a low heat and let it cool.
- Mix together the flour, baking powder, bicarbonate of soda and salt in a bowl.
- Add brown sugar and vanilla into the melted butter and stir in the egg.
- Stir the melted butter mix into the dry ingredients.
- Fold in the chocolate and nuts.
- Scrape the batter into the tin, smooth the top and bake for 30 minutes until slightly puffed in the center.
- Cool completely and cut into 12 blondies.

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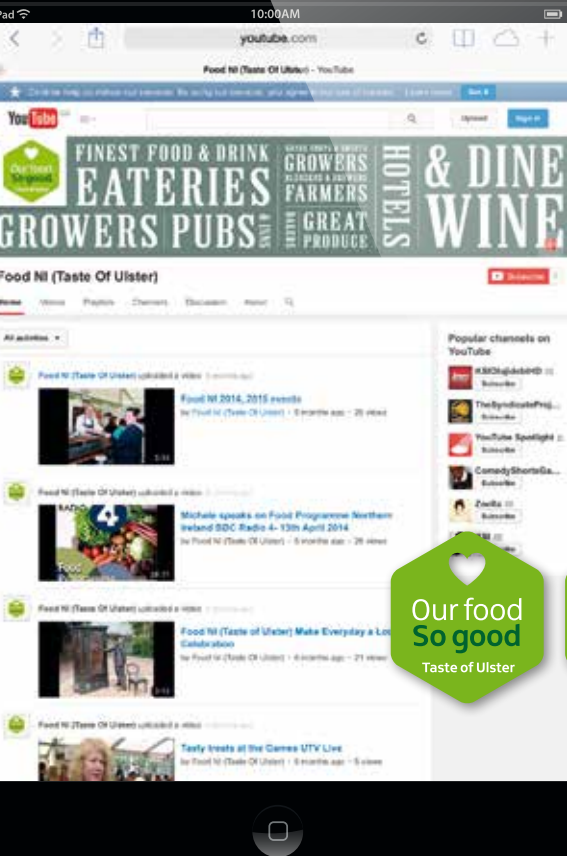
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Credits and Contacts

Food NI Ltd

Belfast Mills, 71-75 Percy Street,
Belfast, BT13 2HW
028 9024 9449
michele@nigoodfood.com
www.nigoodfood.com

Michele Shirlow

michele@nigoodfood.com
079 8402 9811

Sharon Machala

info@nigoodfood.com
07740402681

Northern Ireland Tourist Board

59 North Street
Belfast
BT1 1NB
info@nitb.com
www.discovernorthernireland.com

Written by

Barbara Collins

collib40@googlemail.com
078 0806 8006
Twitter: @thegoodchinaset

Layout by

Cavalier Design

079 3872 2990
studio@cavalierdesign.co.uk
www.cavalierdesign.co.uk

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Food NI



@Food_NI



Food NI Limited

Belfast Mills
71-75 Percy Street
Belfast, BT13 2HW

Tel: +44 (0)28 9024 9449
Email: info@nigoodfood.com
Web: www.nigoodfood.com

